

CookFresh

Healthy Harvest Favorites

**Seasonal
Casseroles**

**Weeknight
Dinners**

**Easy Roasted
Vegetables**

**Classic
Autumn Pies**

All About
**Brussels
Sprouts**



Tomato
Tart, p. 13



mixed
MUSHROOM PIZZA

AUTUMN SALAD with SHIITAKE DRESSING

marinated



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Cover photography by Scott Phillips; food styling by Ronne Day.



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Harvest Time

WITH THE HEAT OF SUMMER WANING, we're entering a fantastic time for in-season produce. At the market, late-summer peppers and tomatoes are still abundant, just as fall favorites like squash, pears, and sweet potatoes are beginning to appear. To celebrate this bounty, we've created this special issue of *Fine Cooking*. Here, you'll discover how to make the most of fresh pumpkin (pp. 76–83), learn new ways with hearty greens (pp. 68–75), and indulge in fall treats like pear and pecan pies (pp. 98–107). To make healthier eating easier, we've provided icons to help you identify which recipes fit your eating and cooking style, from vegetarian to wheat-free to make-ahead (see below). With the recipes here, you'll find great ways to enjoy all of the market finds you bring home.

—The *Fine Cooking* Editors

A guide to making healthy choices

These icons are located throughout this issue of *CookFresh* to help you choose recipes that match your needs.



QUICK: Under 30 minutes.



HEALTHY: Calories are 550 or fewer; saturated fat is 5 grams or fewer; cholesterol is 300 mg or fewer.



VEGETARIAN: May contain eggs and dairy ingredients.



WHEAT-FREE: Contains no wheat or wheat products. Please note, icon does not indicate gluten-free.



MAKE AHEAD: Can be completely prepared ahead (may need reheating and a garnish to serve).

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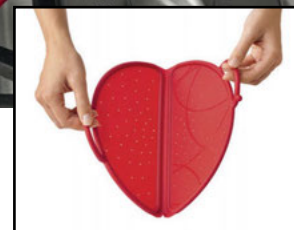


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On the Web

Make **FineCooking.com** your destination for quick dinner ideas, how-tos, videos, and more.

Savory Vegetable Tart Recipes

Tarts aren't just for dessert! Fill a round of pastry with seasonal vegetables, cheeses, and more, and you have the makings of a fabulous party appetizer or meatless main dish (perfect for those vegetarian Thanksgiving guests). Think mushrooms, squash, hearty greens—the options are practically endless.



Fall Grilling Recipes

Don't let a chill in the air keep you from your favorite way to cook. From squash skewers to bourbon pork chops, this recipe collection features warm spices and produce that bridge the seasons to keep you grilling well into fall.



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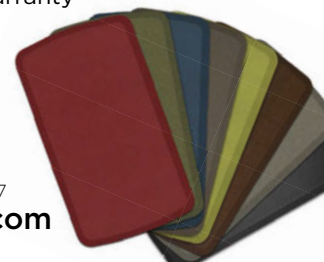


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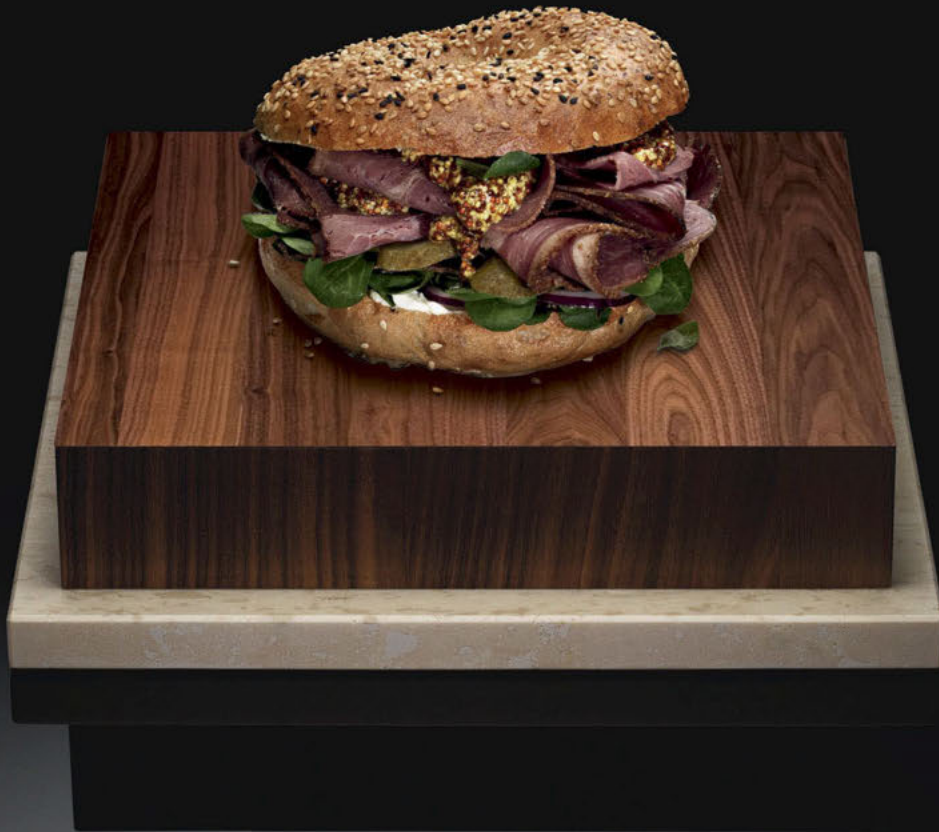
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MAKE IT TONIGHT

Fast and fresh meals, any night of the week.



Apple, Beet, and Walnut Salad
with Lemon-Miso Vinaigrette, p. 12

apple, beet, and walnut salad with lemon-miso vinaigrette

The white (shiro) miso turns the simple lemon vinaigrette on this salad (pictured on p. 11) into an incredibly satisfying, slightly sweet dressing that you'll want to use on everything, which is a good thing since you'll have some left over. It keeps in the fridge for up to 1 week. **Serves 6 to 8**

FOR THE VINAIGRETTE

- 2 Tbs. plain rice vinegar
- 2 Tbs. fresh lemon juice
- 1 Tbs. Dijon mustard
- 1 Tbs. finely chopped shallot
- 1 tsp. garlic, mashed to a paste
- 2 Tbs. white (shiro) miso
- ½ cup plus 2 Tbs. neutral oil, such as canola or grapeseed
- ½ tsp. Asian hot sauce, such as Sriracha (optional)

FOR THE SALAD

- 1 lb. trimmed medium beets
Sea salt and freshly ground black pepper
- 8 oz. arugula or mixed baby greens (8 packed cups)
- 2 crisp apples, such as Gala, Crispin, or Granny Smith, thinly sliced (about 4 cups)
- ½ cup walnuts, toasted and chopped
- 2 Tbs. chopped fresh dill

MAKE THE DRESSING

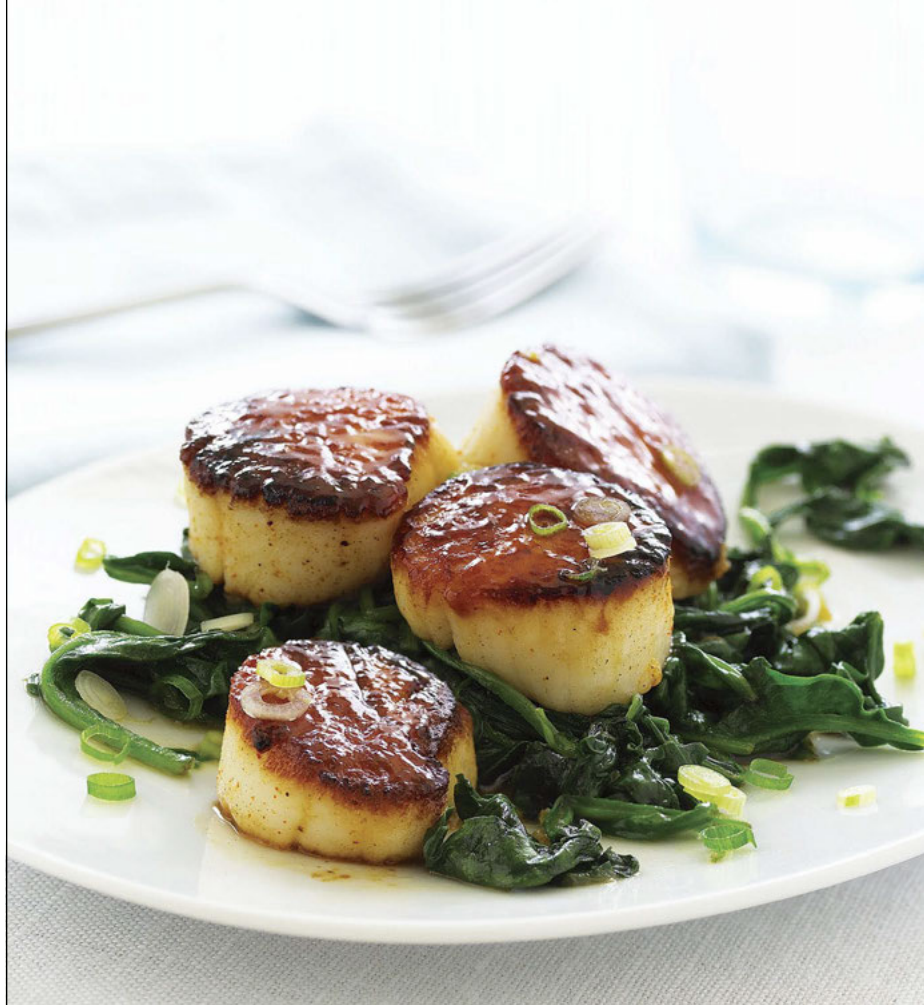
In a small bowl, whisk the rice vinegar, lemon juice, mustard, shallot, and garlic; let sit for 3 to 4 minutes. Whisk in the miso, and then slowly whisk in the oil until emulsified. Stir in the hot sauce, if using. The dressing will keep for 1 week, refrigerated.

MAKE THE SALAD

In a 2- to 3-quart pot, simmer the beets in water to cover until crisp-tender, 20 to 25 minutes. Drain and set aside until cool enough to handle, and then peel. Halve and thinly slice. Arrange on a platter or salad plates and lightly season with salt and pepper.

In a large bowl, combine the arugula and apples, and season with salt and pepper. Toss with ½ cup of the vinaigrette.

Mound the greens and apples on top of the beets, sprinkle with the walnuts and dill, and serve.



hoisin-glazed scallops with spinach and cilantro

For the best results, use “dry” scallops rather than “wet” scallops, which have been soaked in a sodium solution that prevents them from browning well (see Test Kitchen, p. 112).

Serves 4

- 16 all-natural “dry” sea scallops (about 1 lb.)
Kosher salt
- ½ tsp. cayenne pepper
- 2 Tbs. vegetable oil
- 1 Tbs. hoisin sauce
- 3 thin scallions, very thinly sliced
- 10 oz. baby spinach (10 loosely packed cups)
- 1 cup coarsely chopped fresh cilantro
- ½ tsp. Asian sesame oil

Dry the scallops well with paper towels and season with ½ tsp. salt and the cayenne. In a 12-inch cast-iron skillet, heat 1 Tbs. of the oil over high heat until hot. Cook the scallops, turning once with tongs, until golden brown and just opaque throughout, 3 to

4 minutes per side. As they finish cooking, transfer the scallops to a large plate and brush the top of each with hoisin sauce.

Wipe out the skillet and then heat the remaining 1 Tbs. oil over medium-high heat. Add about two-thirds of the scallions and cook, stirring constantly, until softened, about 30 seconds. Add the spinach, cilantro, and ¼ tsp. salt and cook, tossing constantly with tongs, until just barely wilted, about 2 minutes. Remove the skillet from the heat, drizzle the spinach mixture with the sesame oil, and toss to combine well.

Serve the scallops with the spinach, sprinkled with the remaining scallions.



COVER RECIPE

heirloom tomato tart

This bright, flavorful tart makes a great supper, but it would also be delicious as an appetizer or for brunch. Serves 4

1 large egg

All-purpose flour

1 17.3-oz. package (2 sheets) puff pastry dough, thawed

¾ cup (2 oz.) finely grated scamorza

½ cup ricotta, at room temperature

1 Tbs. plus 2 tsp. chopped basil

2 tsp. finely chopped parsley

½ tsp. finely chopped garlic

½ tsp. lemon zest

Kosher salt and freshly ground black pepper

2 lb. heirloom tomatoes, a combination of regular and cherry, cored, ends removed, and sliced into ¼-inch-thick slices

Flaked sea salt for serving

Position a rack in the center of the oven and heat the oven to 400°F. Line a large rimmed baking sheet with parchment.

In a small bowl, beat the egg with 2 tsp. water.

Lightly flour a work surface and unfold the sheets of pastry side by side. Brush a 1-inch strip of egg wash on one side of one sheet of pastry. Overlap the other sheet by 1 inch on the egg wash. With a rolling pin, roll the joined section together, smoothing the creases all over the dough. Using a sharp knife, trim the dough to a 10 x 16-inch rectangle. Transfer to the prepared baking sheet.

Gently score a ¾-inch border around the entire edge. Brush the border with the egg wash.

In a medium bowl, combine the scamorza, ricotta, 1 Tbs. of the basil, parsley, garlic, lemon zest, ¼ tsp. salt, and ¼ tsp. pepper. Spread the mixture on the dough within the scored border.

Cut several of the large tomato slices in half and place the cut edges along the border of the filling, overlapping when necessary to provide a continuous edge. Randomly place the remaining slices of tomato on the surface, covering the cheese almost entirely.

Bake until the border is puffy and golden brown, 25 to 35 minutes. Allow to cool for a few minutes, then top with the remaining 2 tsp. basil and some flaked salt.



asian-style glazed salmon with roasted mushroom salad

The mirin imparts a slight sweetness in this dish, while the quick-roasted mushrooms add an earthy counterpoint.

Serves 4

- 5 cups stemmed fresh shiitake mushrooms, or a mix of shiitakes and oyster mushrooms (about 1 lb. before trimming)**
- 1½ Tbs. toasted sesame oil**
- ⅓ cup tamari or good-quality soy sauce**
- ⅓ cup mirin**
- ¼ cup rice vinegar**
- 1 Tbs. finely grated fresh ginger (use a rasp-style grater or a ginger grater)**
- 1½ tsp. cornstarch combined with 1½ tsp. water**
- 1½ lb. salmon fillet, preferably center cut, skin and pin bones removed; cut into four portions**
- ½ cup finely diced red bell pepper (about half a medium pepper)**
- ½ cup thinly sliced scallions (both white and green parts from about 1 small bunch)**
- Freshly ground black pepper**

Position a rack in the center of the oven and heat the oven to 400°F.

In a large bowl, toss the mushrooms with 1 Tbs. of the sesame oil. Arrange the mushrooms in a single layer on a rimmed baking sheet and roast until softened, 10 to 15 minutes. When cool enough to handle, slice the mushrooms into ¼-inch slices and return them to the bowl.

Meanwhile, in a small bowl, whisk the remaining ½ Tbs. sesame oil with the tamari or soy sauce, mirin, vinegar, and ginger. Set aside ⅓ cup of this mixture and transfer the rest to a small saucepan. Bring to a boil over high heat. Add the cornstarch-water mixture and cook, stirring, until thickened, about 30 seconds. Remove from the heat.

Line a 9x13-inch baking dish with foil. Arrange the salmon in the dish, skin side down and evenly spaced. Using a pastry brush, thickly dab the tops and sides of the salmon with the warm glaze. Use all of the glaze and don't worry if some of it slides off of the fish. Bake until the salmon is cooked to your liking, about 10 minutes for medium rare; 12 minutes for medium; 14 minutes for medium well. (Cut into the thickest part of a fillet to check.) While the salmon cooks, add the red pepper, scallions, and reserved soy mixture to the mushrooms. Toss to combine and season to taste with pepper.

Drizzle the fish with any glaze that has pooled in the baking dish and serve topped with the mushroom salad.



chinese five-spice- crusted duck breasts

This duck goes nicely with a wild rice pilaf with toasted almonds and sautéed Asian greens seasoned with a touch of sesame oil. **Serves 4**

- 4 boneless duck breast halves with skin (2 to 2½ lb.)**
- 1½ tsp. Chinese five-spice powder**
- ¾ tsp. kosher salt**
- ¼ tsp. freshly ground black pepper**

Trim the visible fat and silverskin from the flesh side of the duck. If the tenderloins are still on the breasts, leave them on. Don't trim the skin side; simply score the duck skin in a crosshatch pattern to allow the fat to cook out. Mix the five-spice powder with the salt and pepper in a small bowl. Gently rub the duck all over with the mixture.

Heat a 12-inch skillet over medium-low heat and put the duck, skin side down, in the skillet. Slowly render the fat from the skin without moving the duck breasts. After 15 minutes, tilt the pan and carefully spoon off as much fat as possible. Cook until the skin is dark golden brown and crisp, about 25 minutes total.

Flip the breasts with a metal spatula (carefully loosen the skin if it's stuck to the pan). Increase the heat to medium and finish cooking the duck until the second side is golden and the duck is done to your liking, another 3 to 7 minutes, depending on thickness. (An instant-read thermometer should register 135°F for medium doneness, which will still be pink and juicy.)

Move the duck breasts to a cutting board and let rest, skin side up, for about 5 minutes before serving either whole or sliced on an angle into medallions.



moroccan chicken burgers with feta and carrot slaw

These burgers come packed with aromatic flavor thanks to cumin, fresh ginger, mint, and harissa, a spicy North African condiment. If you can't find harissa, try a mild Thai curry paste for a slightly different flavor. Serves 4

- 1 lb. ground chicken (preferably not 100% breast meat)**
- ½ medium yellow onion, grated on the large holes of a box grater**
- 3 Tbs. chopped fresh mint**
- 2 Tbs. harissa**
- 1½ tsp. ground cumin**
- 1½ tsp. finely grated fresh ginger**
Kosher salt
- 3 medium carrots, grated on the large holes of a box grater or cut into thin strips with a julienne peeler**
- 1 Tbs. fresh lemon juice; more to taste**
- 2 tsp. granulated sugar**
- 1 tsp. cumin seed**
- 4 mini whole-wheat pitas, slit open**
- 1½ oz. crumbled feta (½ cup)**
Vegetable oil for grilling

Prepare a medium (350°F to 375°F) gas or charcoal grill fire.

With your hands, gently mix the chicken, onion, 1 Tbs. of the mint, the harissa, ground cumin, ginger, and ¾ tsp. salt in a large bowl. With wet hands, form into four ½-inch-thick patties.

Toss the remaining 2 Tbs. mint with the carrots, lemon juice, sugar, cumin seed, and ¼ tsp. salt. Season to taste with more lemon juice and salt.

Oil the grill grate and grill the burgers, flipping once, until cooked through (165°F), 8 to 10 minutes total. Serve the burgers in the pitas along with the feta and slaw.



farfalle with sausage and fennel

Cooking the links whole and then slicing (rather than trying to slice soft raw sausage) results in neat round coins that stay super juicy. Feel free to use hot Italian sausage in place of sweet, but omit the crushed pepper flakes if you do. Serves 4

- Kosher salt**
- 2 Tbs. olive oil**
- ½ lb. sweet Italian sausage (about 3 links)**
- 1 small yellow onion, halved and thinly sliced lengthwise**
- 1 medium fennel bulb, trimmed, cored, and thinly sliced lengthwise**
- 3 medium cloves garlic, sliced**
- ½ lb. dried farfalle**
- ½ cup thinly sliced oil-packed sun-dried tomatoes**
- ¼ tsp. crushed red pepper flakes**
- Freshly ground black pepper**
- 2 oz. coarsely grated Pecorino-Romano (about ½ cup)**
- 2 Tbs. chopped fresh flat-leaf parsley**

Bring a large pot of well-salted water to a boil.


Heat the oil in a 12-inch skillet over medium-high heat. Add the sausage and cook, turning often, until cooked through, 6 to 8 minutes. Transfer to a cutting board.

Add the onion, fennel, garlic, and ½ tsp. salt to the skillet.

Stir, cover, turn the heat down to medium low, and cook, stirring occasionally, until tender and starting to brown, about 5 minutes.

Meanwhile, cook the pasta according to package directions until al dente. Reserve 2 cups of the pasta water, drain the pasta, and return it to the pot, off the heat. Cover while finishing the sauce.

Uncover the skillet and add the sun-dried tomatoes, red pepper flakes, another ½ tsp. salt, ½ tsp. pepper, and 1 cup of the reserved pasta water. Turn the heat up to medium high and cook, stirring, for 5 minutes.

Slice the sausage ¼ inch thick. Add the sausage, half the cheese, and the remaining 1 cup of pasta water to the skillet and cook until the sauce thickens somewhat, about 5 minutes. Toss the sauce, parsley, and the remaining cheese with the pasta. Season to taste with salt and pepper and serve immediately. 



curried carrot soup with cilantro

This spicy soup gets a double dose of carrot flavor—from the fresh vegetable and from carrot juice. Serves 4 to 6

- 2 Tbs. vegetable oil**
- 1½ lb. carrots, cut into 1-inch chunks (about 4 cups)**
- 1 large yellow onion, cut into 1-inch chunks**
- 3 large cloves garlic, thinly sliced**
- 1 tsp. curry powder**
- 3 cups low-salt chicken broth**
- Kosher salt**
- 1½ cups carrot juice; more as needed**
- ¼ cup packed fresh cilantro leaves**
- Freshly ground black pepper**
- Chopped peanuts, for garnish (optional)**

Heat the oil in a 10- or 11-inch straight-sided sauté pan over medium-high heat until hot. Add the carrots and then the onion. Cook, stirring very little at first and more frequently toward the end, until the vegetables are golden brown, 6 to 8 minutes.

Add the garlic and curry and cook, stirring, for about 30 seconds. Add the broth and ½ tsp. salt and bring to a simmer over medium-high heat. Reduce the heat to low, cover, and simmer until the vegetables are very tender, 10 to 15 minutes. Add the carrot juice and cilantro.

Purée the soup in a blender, working in two batches and making sure to vent the blender by removing the pop-up center or lifting one edge of the top (drape a towel over the top to keep the soup from leaking).

Return the soup to the pan, heat through, and season to taste with salt and pepper. If necessary, add more carrot juice to thin to your liking. Ladle into bowls and serve, sprinkled with the peanuts, if using.



grilled brie, turkey, and pear sandwiches

If you have a panini maker, this is a great time to use it.

Serves 4

- ½ ripe pear, cored and thinly sliced**
- 1 tsp. fresh lemon juice**
- 1½ cups (about 8 oz.) shredded cooked turkey or chicken**
- 1½ tsp. lightly chopped fresh thyme leaves**
- 8 ½- to ¾-inch-thick slices artisan-style whole-grain sandwich bread**
- 2 Tbs. Dijon mustard**
- 8 oz. Brie, sliced**
- 4 tsp. unsalted butter, softened**

In a small bowl, toss the pear slices with the lemon juice.

Heat a large skillet or griddle over low heat.

Meanwhile, toss the turkey and thyme in a medium bowl. Spread each bread slice with mustard. Arrange half of the Brie on four slices of the bread. Layer the pears over the Brie. Mound the turkey mixture on top of the pears, layer on the remaining Brie, and top with the remaining bread slices mustard side down.

Lightly spread the tops of the sandwiches with half of the butter and set them, buttered side down, in the heated skillet (if necessary, cook the sandwiches in two batches). Set a large, heavy skillet right on top of the sandwiches and put 2 lb. of weights (canned goods work well) in the empty skillet. Cook the sandwiches until golden brown on one side, about 4 minutes.

Remove the skillet and weights, butter the sandwich tops, and turn the sandwiches over. Replace the skillet and weights and continue to cook until the second side is golden brown and the cheese is oozy, about 4 minutes longer. Cut the sandwiches in half and serve.



Eating Gluten-Free

These days, gluten-free products, menus, and diet books are everywhere. **Ellie Krieger** explains what's behind the trend.

THE GLUTEN-FREE DIET, once rarely heard of, is now officially mainstream. There are popular diet books about it, whole grocery store aisles dedicated to it, even special gluten-free menus at hotel chains. I'm surrounded by people who avoid gluten: my stepbrother and his two kids, a good friend, my daughter's playmate, and one of my culinary assistants. This would have made the record books years ago, when gluten intolerance was thought to affect only one person in 10,000. Turns out, back then the vast majority of cases were undiagnosed. We were looking at only the tip of the gluten-free iceberg.

What is gluten intolerance?

Gluten is a protein found in wheat, rye, and barley, and in foods made from those grains. It's not inherently bad for you unless you have an intolerance for it (which, it turns out, a whopping one person in 10 does). There are two distinct types of gluten intolerance: celiac disease and gluten sensitivity. Celiac disease is an inherited autoimmune condition in which eating gluten leads to severe intestinal damage and nutrient malabsorption. It causes a range of symptoms from nausea, abdominal pain, and diarrhea to extreme fatigue, joint pain, skin conditions, and delayed growth in children. The only treatment for celiac disease is to follow a strict gluten-free diet for life.

Gluten sensitivity, which has only recently been recognized as a separate condition, has some of the same symptoms, though it doesn't lead to an autoimmune reaction or intestinal damage. People with gluten sensitivity have different thresholds for how much gluten they can tolerate. If you suspect that you're gluten intolerant, it's critical to see a doctor for a test before changing your diet. (A word of caution: If you're gluten intolerant and you avoid gluten prior to the test, it could lead to a faulty result.)

“Since one person in 10 is truly gluten intolerant, chances are that at some point you’ll have to cook for a friend or family member on a gluten-free diet.”

The fad factor

The rising popularity of gluten-free eating can also be attributed to pure trendiness, something I call fad-induced gluten avoidance. This “condition” plagues folks who are easily lured in by celebrity-endorsed diets and online ads that make big promises with little to back them up. With their claims that going gluten-free can help you lose weight, be healthier, and regain your energy—and the Hollywood elite swearing by it—it's hard not to be seduced. Food marketers who make big bucks on gluten-free specialty items have helped propagate this trend, too. Sadly, one of its side effects is the minimizing and misdiagnosis of real gluten intolerance, which can happen when people who actually have it aren't taken seriously.

It's true that if you've regularly been eating loaves of bread and dozens of cookies and you turn toward naturally gluten-free vegetables, lean meats, nuts, beans, and fruit, you'll probably lose weight and feel better. But that has nothing to do with gluten and everything to do with eating a more balanced diet. Ironically, simply swapping wheat bread and the like with gluten-free counterparts can lead to weight gain and inferior nutrition, because gluten-free products are often higher in refined starches and sugars.

How to cook without gluten

Since so many people are truly gluten intolerant, chances are that at some point you'll have to cook for a friend or family member on a gluten-free diet. Luckily, it's not hard to do. All fresh vegetables, fruit, proteins (eggs, meat, poultry, fish, nuts, beans), and unprocessed dairy are naturally gluten-free, so base your meal around those main ingredients. Avoiding breads, cookies, and cakes made with wheat, rye, or barley is a no-brainer, but remember that pasta, couscous, bulgur, and farro are all made from wheat and, therefore, contain gluten.

It's not always obvious when an ingredient contains gluten. Flavorings like soy sauce are often made with wheat protein, malt vinegars and beer are made with barley, and some sauces use flour as a thickener. Even the word “natural flavorings” on a package label can mean the food has gluten in it. To be safe, stick with simple, unprocessed seasonings like citrus juice, pure chile powders, ground spices, garlic, fresh herbs, salt, and pepper. And try using cornstarch, arrowroot, or tapioca as a thickener instead of wheat flour.

As for baking, gluten is what gives structure to bread and many other baked goods. Without it, they can turn out heavy and flat, so good gluten-free baking requires special ingredients to provide lightness and shape. Pancakes, on the other hand, feed that “bakery-fresh” craving but don't require much structure, so they're relatively easy to make gluten-free. In the recipe on the facing page, I tinkered with various gluten-free flour combinations until I found one that's just right. Rather than use a lot of cornstarch and refined rice flour, as many recipes do, I opted for more nutritious, fiber-rich whole-grain brown rice flour and almond meal. The results are incredibly tender, moist, fluffy, and flavorful. You might make these pancakes for a guest who eats gluten-free, but once you taste them, you'll surely make them again just because they're delicious.

gluten-free buttermilk pancakes

Yields 12 pancakes; serves 4

- 4¾ oz. (1 cup) brown rice flour
- 1½ oz. (⅓ cup) almond meal
- 1 Tbs. cornstarch
- 2 tsp. baking powder
- ½ tsp. table salt
- 1 cup low-fat buttermilk
- 2 large eggs
- 1 Tbs. canola oil
- 1 Tbs. honey
- 1 tsp. pure vanilla extract
- Cooking spray
- Pure maple syrup, for serving

Heat the oven to 200°F.

In a large bowl, whisk the brown rice flour, almond meal, cornstarch, baking powder, and salt. In a medium bowl, whisk the buttermilk, eggs, canola oil, honey, and vanilla. Stir the wet ingredients into the dry ingredients until combined.

Coat a large nonstick griddle or skillet with cooking spray and heat over medium-low heat until hot. Working in batches, ladle a scant ¼ cup of the batter per pancake onto the griddle or skillet, leaving a few inches of space between each to allow for spreading. Cook until golden brown on the bottom and beginning to dry around the edges, 1 to 2 minutes. Flip and cook the pancakes until the other side is golden brown, 1 to 2 minutes more. Transfer to a large baking sheet and keep warm in the oven. Spray the griddle with a fresh coating of oil between each batch.

Serve the pancakes with the maple syrup.

—Ellie Krieger



Brown rice flour and almond meal are the secret to these fluffy, delicious gluten-free pancakes. Find them in well-stocked supermarkets and natural-foods stores, or see p. 117 for a mail-order source.

GOOD TO KNOW

Gluten-Free Substitutions

FOR GRAIN DISHES

Instead of pasta, barley, bulgur, or wheat berries

Use corn, rice, potato, quinoa, wild rice, or buckwheat

FOR THICKENING

Instead of 3 Tbs. wheat flour

Use 2 Tbs. cornstarch, arrowroot, potato starch, or tapioca starch

FOR QUICK BREADS AND MUFFINS

Instead of 1 cup wheat flour

Use ¾ cup any combination of brown rice flour, cornmeal, and almond meal mixed with ¼ cup cornstarch or tapioca starch

FOR CRUNCHY TOPPINGS AND COATINGS

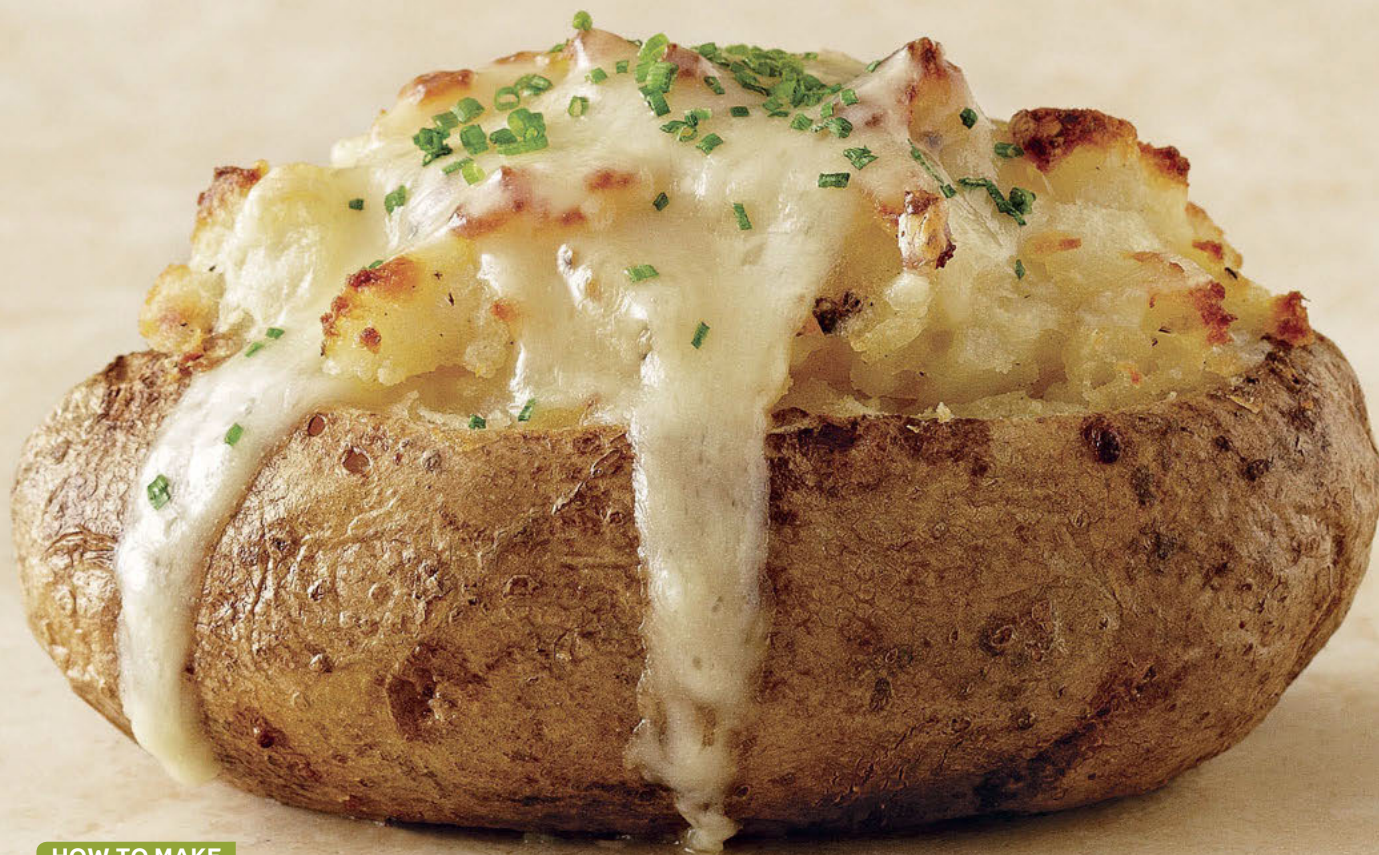
Instead of breadcrumbs

Use crushed cornflakes or rice-square cereal; read the label to be sure it's gluten-free





REPertoire



HOW TO MAKE

Twice-Baked Potatoes

Golden on the outside and creamy on the inside, these classic spuds are a perennial favorite.

HERE'S A GREAT WAY TO CELEBRATE the autumn harvest—cheesy, creamy twice-baked potatoes. Like mashed potatoes baked in their own crisp little shell, a twice-baked is made by baking a potato; scooping out the flesh; mashing it with cheese, butter, and sour cream; then baking it again to melt the cheese and blend all of the flavors. Variations abound—you can use different cheeses and add all kinds of flavorful ingredients. Try caramelized onions and blue cheese, herby mushrooms, bacon and kale, or chorizo and roasted red peppers to name a few. Depending on how big you make twice-baked potatoes, they can be a side dish or a main course, but no matter how you serve them, they're always a crowd pleaser.

Need to Know

Use starchy potatoes, like russets. They mash up light and fluffy and absorb flavorful ingredients like sour cream and cheese well.

Choose potatoes about the same size and shape. This will ensure that they bake evenly.

Pierce the potatoes before baking. They need to vent steam so they don't explode in the oven.

Use bold, flavorful ingredients for the add-ins, like strong cheeses, freshly ground pepper, and spicy chorizo. Because potatoes are mild, the add-ins really count.

Don't overwork the potatoes. To prevent a gluey texture, mash in the butter, salt, and pepper by hand just until blended, not perfectly smooth, and then fold in the other ingredients. Don't worry if the mixture feels dry; the butter and cheese will melt during the second bake and add moisture.

Oil the potato skins before the second bake. This helps the skins to crisp.

You can assemble the potatoes ahead. They can be refrigerated for up to 1 day before the second bake.



twice-baked potatoes with cheddar and chives

The combination of creamy Cheddar and bright chives is a classic way to flavor twice-baked potatoes, but feel free to try other melting cheeses. These potatoes are big enough to be a main dish. Make halves (directions at right) if you'd like to serve them as a side. **Serves 4 as a main course**

- 4 large russet potatoes (10 to 12 oz. each), scrubbed, pierced 5 or 6 times with a fork
- 2 oz. (4 Tbs.) unsalted butter, softened
- Kosher salt and freshly ground black pepper
- 4 oz. coarsely grated sharp or extra-sharp Cheddar (1 cup)
- $\frac{1}{4}$ cup sour cream
- 1 Tbs. canola oil
- 1 Tbs. thinly sliced fresh chives

Position a rack in the center of the oven and heat the oven to 400°F. Place the potatoes directly on the oven rack and bake until tender when pierced with a fork, about 1 hour 10 minutes. Transfer the potatoes to a cutting board and let sit until cool enough to handle, about 10 minutes.

Cut a $\frac{1}{2}$ -inch-thick slice lengthwise off the top of each potato **1**; scrape the flesh from the slices into a large bowl and discard the skins. Spoon the flesh from the potatoes into the bowl, leaving a $\frac{1}{4}$ -inch shell. Add the

butter, $\frac{3}{4}$ tsp. salt, and $\frac{1}{2}$ tsp. pepper and mix with a potato masher until blended; do not overwork (lumps are OK) **2**. Gently fold in the sour cream and half of the cheese with a silicone spatula. Season to taste with more salt and pepper.

Using your fingers, rub the outsides of the potato shells with the oil. Distribute the filling among the shells, mounding it **3**, and place on a rimmed baking sheet. (This can be done up to 1 day ahead. Cover with plastic wrap and refrigerate. Bring to room temperature and heat the oven to 400°F before continuing.)

Bake the potatoes, uncovered, until heated through, 25 to 30 minutes. (To check, insert the blade of a small knife into the center of a potato for 5 seconds; it should be hot.) Sprinkle the potatoes with the remaining cheese and bake until the cheese melts and browns lightly in some places, 2 to 3 minutes more. Garnish the potatoes with the chives, let sit 5 to 10 minutes, and serve.



more ways with twice-baked

Here are a few favorite flavor combinations. Make the potatoes as directed at left, with the following additions and substitutions to the filling.

CHORIZO AND ROASTED RED PEPPER

Use **manchego** instead of Cheddar. Fold in $\frac{1}{2}$ cup cooked, crumbled **fresh chorizo** (from one 5- to 6-oz. fresh chorizo link) or diced **cured chorizo**, $\frac{1}{2}$ cup drained, diced **roasted red pepper**, 1 tsp. **sweet smoked paprika**, and 1 tsp. chopped **fresh flat-leaf parsley** along with half of the cheese and the sour cream. Garnish with additional parsley and smoked paprika in place of chives.



CARAMELIZED ONION AND BLUE CHEESE

Use **blue cheese** instead of Cheddar. Fold 1 cup **caramelized onions** into the filling along with half of the cheese and the sour cream. Omit the chives.



KALE AND BACON

Make the filling using **Irish Cheddar**. Wilt 5 oz. stemmed and chopped **curly kale**, and fold into the filling along with 5 cooked, diced slices of thick-cut **bacon**, half of the cheese, and the sour cream.



MUSHROOM AND HERB

Make the filling with **crème fraîche** instead of sour cream. Sauté 10 oz. of trimmed, chopped **cremini mushrooms** in 1 Tbs. **butter** with 1 finely chopped clove of **garlic**, 2 tsp. finely chopped **thyme**, 2 tsp. finely chopped **fresh rosemary**, and $\frac{1}{4}$ tsp. **kosher salt**. Fold into the filling along with half of the cheese and the crème fraîche.



TWICE-BAKED POTATO HALVES

After the first bake, halve the potatoes lengthwise. Scoop the flesh out of both halves, leaving a $\frac{1}{4}$ -inch shell. Make the filling, then fill both halves of each potato, bake, and finish as directed.





TRY THIS

Market Finds

Discover two seasonal ingredients and learn the best ways to cook with them.

AT THE MARKET, look for a couple of our fall favorites, fairy tale eggplants and seckel pears. To help you keep these beauties at their best, we'll tell you how to buy and store them, and offer up recipes and ideas for enjoying them to their fullest.



Fairy Tale Eggplant

ONCE UPON A TIME, there were tiny, purple-and-white-striped eggplant so creamy and sweet that even people who swore off eggplant liked them. In season July through October, these diminutive vegetables had thin skins and few seeds inside, which added to their pleasant texture. Never were they bitter or mushy. Toss a few on the grill, and you'll be eating fairy tale eggplant happily ever after.

(continued on p. 24)



Seckel Pears

CUTE LITTLE SECKEL PEARS STAND about 2½ inches tall and are almost as big around, with an olive complexion and a beautiful crimson blush, but their looks aren't the only thing going for them. Also known as sugar pears, they're fabulously sweet with a subtle spiciness. Try them this fall, and you'll have a new favorite snack.

(continued on p. 25)



grilled fairy tale eggplant with rosemary garlic oil

Throw these sweet little eggplant on the grill alongside steak or lamb, but keep a close eye on them while grilling. Because they vary in size, cooking times may vary, too. **Serves 4**

- 1 lb. fairy tale eggplant, halved lengthwise, stems intact**
Kosher salt
- ¼ cup olive oil;**
more for brushing
- 2 medium cloves garlic,**
finely chopped
- 1 tsp. coarsely chopped**
fresh rosemary
- 1 tsp. fresh lemon juice**
Freshly ground black pepper

Prepare a medium-high (400°F to 475°F) gas or charcoal grill fire. Lightly season the cut halves of the eggplant with salt and let sit while the grill is heating.

In a 1-quart saucepan, cook the oil and garlic over low heat, stirring occasionally, until the

garlic is golden, 3 to 4 minutes. Remove from the heat, add the rosemary, and set aside.

Brush the eggplant halves all over with some of the oil mixture. Place them on the grill grate cut side down. Grill, covered, until grill marks appear, 1 to 5 minutes. Using tongs, carefully flip the eggplant and grill, covered, until completely tender, another 1 to 3 minutes.

Arrange cut side up on a serving platter. Whisk the lemon juice into the remaining oil mixture and drizzle over the eggplant. Sprinkle lightly with salt and pepper, and serve.



Fairy Tale Eggplant

Fairy tales are a new hybrid

Eggplant (*Solanum melongena*) are native to Asia, where they've been cultivated since prehistoric times. Traders brought them to the Middle East and Europe starting in the 15th century, though many Europeans refused to eat eggplant up until the 18th century because they're bitter and are part of the nightshade family. (People thought nightshades, like tomatoes and peppers, caused insanity; eggplant's Italian name, *melanzana*, comes from the Latin *mela insana*, "mad apple.")

The development of sweeter varieties increased eggplant's popularity. As eggplant cultivation spread around the world, countless hybrids were created to get the sweetest, firmest vegetable possible, as well as to help them grow in more temperate climates (they're used to tropical or subtropical environments). The fairy tale variety is about 10 years old. In addition to its lovely appearance, flavor, and texture, it grows well on small parcels of land and in temperate climates, and has a fairly wide harvest window.

Good in a range of sizes

Fairy tale eggplant are harvested when they're between 1 inch and 4 inches in length. Their size doesn't change their flavor or texture, so buy whatever is available or suits your preferences. Look for smooth, shiny, unblemished eggplant; if you press on them gently, the flesh should spring back.

Refrigerate the eggplant in the crisper drawer, in an open or perforated plastic bag. They'll keep this way for up to a week.

Try to keep their shape intact

Sweet little fairy tale eggplant make a delicious side dish when halved or quartered and roasted, pan-seared, or grilled, as in the recipe at left, with a bit of olive oil and herb. For vegetarian dinners, try them in a panzanella, stir-fry, or tossed with pasta. They're also delicious in traditional eggplant recipes, like parmigiana, lasagne, or baba ghanoush, although their color and size won't be noticeable in those dishes.

In addition to herbs like rosemary and mint, garlic and onion are nice, piquant flavor pairings for fairy tale eggplant. Acids like lemon juice and balsamic vinegar also complement them, as do spicy flavors like fresh chiles, crushed red pepper flakes, and peppercorns.

Seckel Pears

An all-American pear (possibly)

There's some dispute over the origin of Seckel pears (*Pyrus communis* Seckel). They were discovered growing on a single tree outside Philadelphia in the late 1700s, but it's unclear whether they're a wild cultivar that occurred on American soil, or if they came from seeds brought over by German immigrants. The former is the preferred theory, and it makes the Seckel the only commercially grown pear that is originally American.

Seckel pears are naturally resistant to the fire blight disease that can decimate other pear varieties. They're too small and

delicate for mass distribution, so if you see some, snap them up.

Refrigerate to pause ripening

Like all pears, Seckels ripen from the inside out, so you can't judge their ripeness by the color of their skin. Press near the stem; if the flesh feels soft, the fruit is ripe. Ripe pears can be kept at room temperature for about two days. Unripe pears will ripen if kept at room temperature for a few days. They can be refrigerated for up to 10 days to pause ripening, or to prolong their life once they're ripe.

Pair with bold flavors

Seckel pears make a great snack. If you're going to cook with them, try to highlight

their size. They can be halved or quartered lengthwise, cored, and poached or added to salads, tarts, and upside-down cakes. They're delicious stuffed with cheese and quickly baked. For parties, try dipping the bottoms of whole Seckels in caramel or chocolate, followed by sugar or nuts.

With their sweet flavor, Seckel pears do well with a bit of bite. Try sprinkling them with assertive warming spices like cardamom, clove, and ginger before roasting. They're also good paired with salty cured meats and cheeses, and creamy ingredients like mascarpone and crème fraîche.

seckel pear and crispy mortadella salad

A warm, tangy-sweet dressing of balsamic vinegar, lemon juice, and brown sugar acts like a glaze when poured over petite pears. **Serves 4 to 6**

- 
- 10 Seckel pears, quartered lengthwise and cored**
 - 3 Tbs. fresh lemon juice**
 - Kosher salt**
 - ¼ cup plus 1 Tbs. extra-virgin olive oil**
 - 1 Tbs. unsalted butter**
 - 2 oz. thinly sliced mortadella, halved and sliced crosswise into ½-inch ribbons**
 - ¼ cup golden raisins**
 - 2 Tbs. balsamic vinegar**
 - 1 Tbs. dark brown sugar**
 - ¼ tsp. freshly ground nutmeg**
 - Freshly ground black pepper**
 - 2 oz. Gruyère cheese, cut into small dice (¼ cup)**
 - 11 oz. Boston or Bibb lettuce leaves, torn into bite-size pieces (8 cups)**
 - 1 Tbs. chopped dill**

In a medium bowl, combine the pears, 1 Tbs. of the lemon juice, and ½ tsp. salt; set aside.

In a 10-inch skillet, heat 1 Tbs. of the oil and the butter over medium

heat until the foam subsides. Add the mortadella and cook, stirring occasionally, until crisp, about 3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Let sit at room temperature until cool enough to handle; coarsely crumble.

Reduce the heat to medium low, add the raisins to the skillet, and cook, stirring, until they are deep golden brown, 15 to 30 seconds. Transfer to a paper towel-lined plate.

In a small saucepan, combine the remaining 2 Tbs. lemon juice, the vinegar, brown sugar, nutmeg, ½ tsp. salt, and ¼ tsp. pepper, and cook over medium heat, stirring, until the sugar dissolves. Remove from the heat and slowly whisk in the remaining ¼ cup olive oil. Pour over the pears and stir in the cheese and raisins.

In a large bowl, toss the lettuce and dill with a little salt and pepper. Divide evenly among 4 to 6 plates. Spoon the pear mixture on top and sprinkle with the mortadella.





Seasonal **SOUPS & STEWS**

Transform in-season ingredients
into warming comfort food.

WHEN THE WEATHER COOLS, a bowl of steaming soup or stew is an excellent choice for dinner. The recipes here are perfectly suited to the season because they're packed with fresh vegetables like butternut squash, parsnips, and sweet potatoes, as well as favorite fall herbs and spices like sage, cinnamon, and nutmeg. Plus, the recipes range from rustic, bean-based fare to elegant, puréed first courses, so you're set for any occasion. Start a pot bubbling on the stove this weekend, and you'll be rewarded with a delicious and nourishing supper to savor.

root vegetable and barley soup with bacon

If you store this for more than a day, the barley will absorb some of the liquid and you'll need to thin it with a little water when you reheat it. Yields 13 cups; serves 6 to 8

- 1 oz. dried porcini mushrooms**
- 2 medium cloves garlic**
Kosher salt
- 4 slices bacon, cut in half crosswise**
- 2 medium red onions, chopped**
- 2 small bay leaves**
- ¾ tsp. caraway seeds**
- ½ tsp. dried thyme**
Freshly ground black pepper
- 2 quarts low-salt chicken broth**
- 5 medium carrots, peeled and cut into small dice**
- 2 medium purple-top turnips, peeled and cut into small dice**
- 2 medium Yukon Gold potatoes, peeled and cut into small dice**
- ¾ cup pearl barley, picked over, rinsed, and drained**
- 4 tsp. fresh lemon juice**

In small bowl, soak the mushrooms in 1 cup boiling water for 20 minutes. Remove the mushrooms and pour the liquid through a fine strainer to remove any grit. Reserve the liquid. Rinse the mushrooms, chop them, and set aside.

Chop the garlic, sprinkle it with ¾ tsp. salt, and then mash it to a paste with the side of a chef's knife. Set aside.

In a 6-quart (or larger) Dutch oven, cook the bacon over medium heat until crisp, about 8 minutes. Transfer to a paper towel-lined plate, crumble when cool, and set aside.

Add the onions and 1 tsp. salt to the bacon fat and cook, stirring occasionally, until softened, 6 to 8 minutes. Stir in the garlic paste, bay leaves, caraway seeds, thyme, and ¼ tsp. pepper and cook, stirring constantly, until fragrant, about 1 minute. Add the chopped mushrooms, mushroom liquid, chicken broth, carrots, turnips, potatoes, barley, and 1½ cups water. Bring to a boil over high heat; skim any foam as necessary. Reduce the heat, cover, and simmer, stirring occasionally, until the barley and vegetables are tender, 20 to 25 minutes. Add the lemon juice, season with salt and pepper, and discard the bay leaves. Serve garnished with the bacon.

You can store leftovers in the refrigerator for up to 2 days.



cauliflower, pear, and fennel soup

Sweet, earthy, and aromatic with an amazingly smooth texture, this soup makes a lovely starter. You can purée and refrigerate it a couple of days ahead; add the cream and seasonings after gently reheating it. Serves 4 to 6

- 2 oz. (4 Tbs.) unsalted butter
- 3 medium leeks, white and light green parts only, sliced $\frac{1}{8}$ inch thick (about 3 cups), rinsed well
- 1 small fennel bulb, trimmed and chopped (about $1\frac{1}{2}$ cups)
- 1 medium parsnip, peeled and chopped (about $\frac{1}{2}$ cup)
Kosher salt and freshly ground black pepper
- $\frac{3}{4}$ cup pear juice
- 7 cups low-salt chicken broth or water
- 1 small head cauliflower (about $1\frac{1}{2}$ lb.), chopped into $\frac{1}{2}$ -inch pieces (about 5 cups)
- 1 large ripe pear, peeled, cored, and chopped (about $1\frac{1}{2}$ cups)
- 1 Tbs. chopped fresh tarragon; more for garnish

- $\frac{1}{2}$ cup heavy cream; more for garnish
- 1 tsp. fresh lemon juice

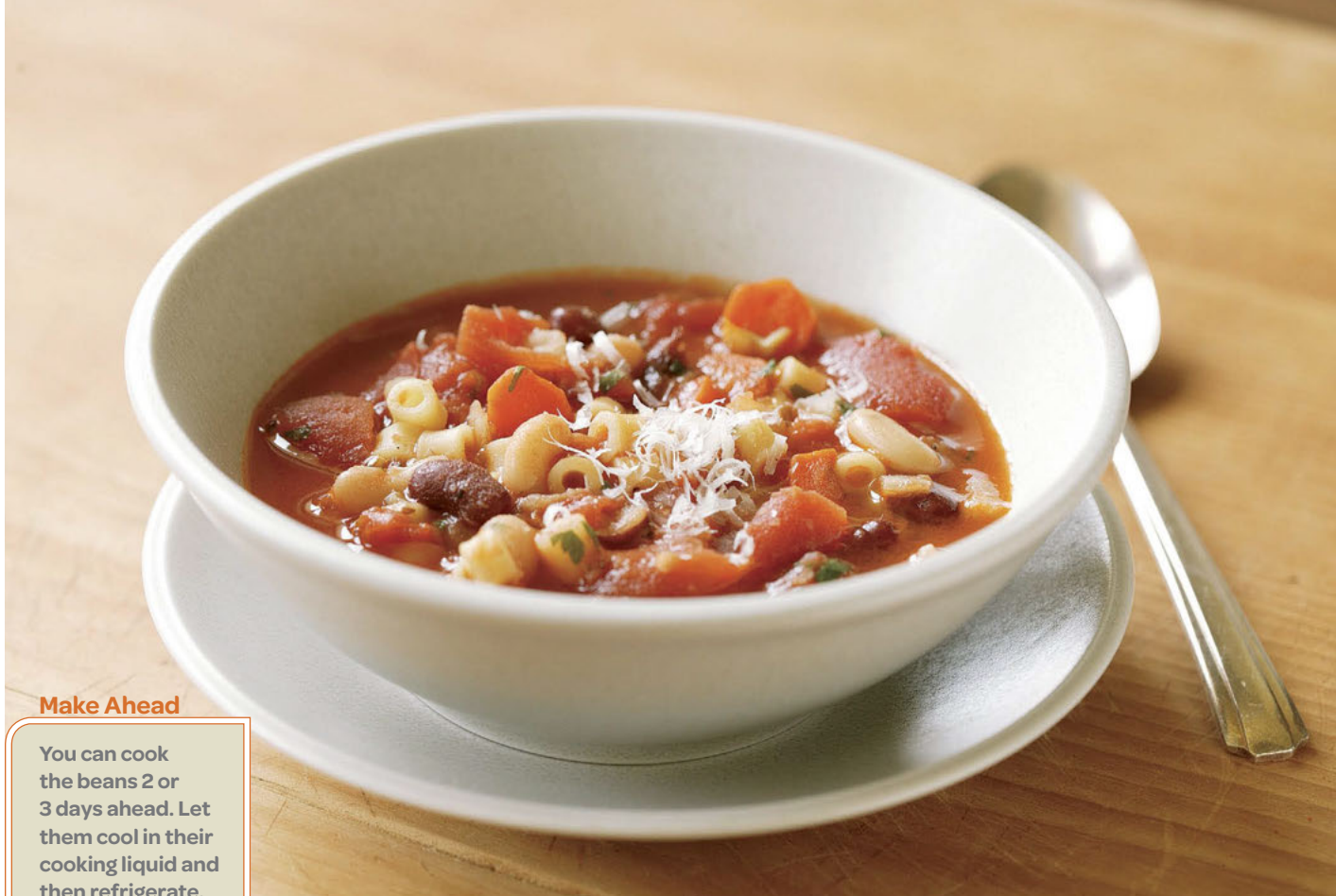
Melt the butter in a 4-quart saucepan over medium heat. Add the leeks, fennel, parsnip, 1 tsp. salt, and $\frac{1}{2}$ tsp. pepper, and cook, stirring occasionally, until soft, 5 to 8 minutes.

Add the pear juice, and simmer, stirring occasionally, until the liquid is reduced to a syrup, 6 to 8 minutes. Add the broth and bring to a boil. Add the cauliflower, pear, 1 tsp. salt, and $\frac{1}{2}$ tsp. pepper. Turn the heat down

to medium low, partially cover, and cook until the cauliflower is very soft, about 40 minutes. Stir in the tarragon.

Working in batches, purée the soup in a blender until smooth and transfer to a large bowl. Return the soup to the pot, stir in the cream, and reheat. Stir in the lemon juice and season to taste with salt and pepper. Serve topped with a thin swirl of cream and a sprinkle of tarragon.





Make Ahead

You can cook the beans 2 or 3 days ahead. Let them cool in their cooking liquid and then refrigerate.

roasted vegetable minestrone

This soup is layered with flavor, in large part due to the vegetables being roasted before being added. **Serves 6 to 8; yields about 10 cups**

- 1½ cups mixed dried cannellini and dried kidney beans, sorted through and rinsed**
- 1 large bulb fennel, quartered, cored, and cut into ¾-inch slices**
- 3 inner ribs celery, cut into 2-inch pieces**
- 2 large carrots, peeled and cut into 1-inch pieces**
- 3 Tbs. extra-virgin olive oil**
Kosher salt and freshly ground black pepper
- 1 28-oz. can whole tomatoes**
- 1 Tbs. plus 1 tsp. chopped fresh rosemary**
- ¼ lb. dried ditalini (or other small tubular pasta), cooked until tender, rinsed with cold water, and drained**
- 3 Tbs. chopped fresh flat-leaf parsley**
- ½ cup finely grated Parmigiano-Reggiano**

Cook the cannellini and kidney beans together, following the Basic Beans recipe at right. Meanwhile, heat the oven to 450°F.

In a large bowl, toss the fennel, celery, and carrots with the oil; season generously with salt and pepper. Spread on a rimmed baking sheet lined with foil. Roast, tossing after 10 minutes and every 5 minutes thereafter, until the vegetables are nicely browned and

tender when pierced with a fork, about 30 minutes. Let cool for at least 15 minutes.

Transfer the vegetables to a cutting board, chop them coarsely, and put them in a large pot. Slice the tomatoes into large pieces and add them and their juices, the beans, 3 cups of their cooking liquid (or add water to equal this amount), and 1 Tbs. of the rosemary to the pot. Bring to a boil, turn the heat to medium low, cover, and simmer for 40 minutes, stirring occasionally. Thin with water, if necessary, to get the consistency you like. Stir in the cooked pasta, the remaining 1 tsp. rosemary, the parsley, ¼ cup of the Parmigiano, and salt and pepper to taste. Ladle into bowls and serve immediately with a generous sprinkle of the remaining Parmigiano.



basic beans

Use this basic method to cook any type of dried bean, including cannellini, kidney beans, chickpeas, and more.

Yields about 3 cups beans

- 2 bay leaves**
- 2 cloves garlic, smashed**
- 2 to 3 sprigs fresh herbs (such as thyme, rosemary, or flat-leaf parsley)**
- 1 to 1½ cups dried beans, sorted through and rinsed**
- Kosher salt**

Wrap the bay leaves, garlic, and herbs in cheesecloth and tie with twine. Put the beans in a large pot and cover with water by 2 inches (about 2 quarts). Add the herb bundle and 1 tsp. salt. Bring to a boil over high heat. Lower the heat to maintain a gentle simmer, cover, and cook until the beans are tender (try biting into one) but not splitting and falling apart, 1 to 2 hours depending on the type and freshness of the beans. Cannellini and kidney beans take about 1 hour and 15 minutes; chickpeas may take up to 2 hours. (Check occasionally to be sure the beans aren't boiling and are covered with liquid; add water if needed.) Discard the herb bundle. If you're using the beans in soup, reserve the cooking liquid for the broth.

butternut squash and swiss chard stew topped with puff pastry

Similar to potpie, this colorful, aromatic, and healthful stew is incredibly satisfying (with your eyes closed, you'd be hard-pressed to pinpoint the absence of meat). Plan ahead; the puff pastry needs to be thawed (which takes 1 to 2 hours at room temperature or 2 to 3 hours in the fridge). If you'd like to make more pastry circles, purchase two packages of puff pastry. To refashion the dish as vegan, simply omit the puff pastry and instead serve your stew with a loaf of whole-grain country bread. If you're watching your fat and calories, omit the pastry and top the stew with a dollop of Greek yogurt. Serves 4 to 6; yields 10 to 12 cups of stew

- 2 Tbs. extra-virgin olive oil**
- 1 cup finely chopped fennel**
- 1 cup finely chopped carrots**
- 1 cup finely chopped red onions**
- Scant 2 Tbs. finely chopped garlic**
- ¼ tsp. crushed red pepper flakes**
- 1½ tsp. coarse salt**
- 13 grinds black pepper**
- 4 cups ½-inch cubes peeled butternut squash**
- 3 Tbs. tomato paste**
- 1 28-oz. can plain whole peeled tomatoes (with juices) such as Muir Glen**
- 3½ cups reduced-sodium vegetable stock**
- 1½ cups dried red lentils, sorted through and rinsed**
- ¼ cup fresh-squeezed, strained lemon juice**
- 8 sprigs fresh oregano**
- 1 large sprig plus 1½ tsp. minced fresh rosemary**
- 3 packed cups coarsely chopped Swiss chard leaves, stems removed and discarded, washed and spun dry**
- 2 Tbs. unbleached all-purpose flour, for rolling out the puff pastry**
- 1 14-oz. package frozen puff pastry, such as Dufour, thawed**
- 1½ tsp. minced fresh sage, divided**

Heat the oven to 375°F. Heat the oil in a large, heavy saucepan or Dutch oven over medium heat. When hot, add the fennel, carrots, onions, garlic, red pepper flakes, ½ tsp. salt, and 5 grinds of pepper. Stir, cover the pot, and cook until the vegetables become soft and aromatic, about 8 minutes. Add the squash and tomato paste, stir, cover, and let cook for another 10 minutes (watch to make sure the squash doesn't burn). Uncover and add the tomatoes with their juices, the stock, lentils, lemon juice, and the remaining 1 tsp. salt and 8 grinds of pepper. Tie together the sprigs of oregano and rosemary with kitchen

twine; add to the pot. Raise the heat to high and bring to a boil, using a potato masher to break up the tomatoes a bit.

Once the stew comes to a gentle boil, reduce the heat to medium low and cover, leaving the lid just slightly ajar. Simmer until the squash and lentils are tender, about 20 minutes. Uncover and stir in the chard leaves. Re-cover and cook until the chard is tender, about another 5 minutes. (If you end up with insufficient liquid, just add a bit more stock, and adjust the seasoning, if necessary.) Carefully remove and discard the herb bundle.

While the stew is cooking, line two baking sheets with sides with parchment paper to cover. Sprinkle about half of the flour on a large, clean surface. Unroll the puff pastry and sprinkle with some of the remaining flour. Roll out the pastry to a rectangle roughly 11 x 16 inches. With a sharp knife, cut out 4 rounds, each roughly 5½ x 6½ inches. Place 2 rounds on each lined baking sheet. Gather the dough scraps into a circle, sprinkle with a bit more flour, and roll out. Form a fifth round and place it on one of the baking sheets (make sure to leave at least 2 inches between the circles). Sprinkle the 5 dough rounds evenly with 1 tsp. minced rosemary and 1 tsp. minced sage. Cut a few slits in each of the circles (to prevent the pastry from puffing up too much). If the pastry is still cold, proceed to the next step. If not, place the baking sheets in the refrigerator and chill the dough.

Place the baking sheets with the cold pastry on two racks in the hot oven and bake until the dough circles are golden brown, puffed, and completely cooked through in the center, switching racks halfway through, 20 to 25 minutes total.

To serve, ladle about 2 cups of stew into large, shallow soup bowls. Top each portion with a puff pastry circle, and—if desired—garnish with some of the remaining ½ tsp. minced rosemary and ½ tsp. minced sage. Serve hot.







parsnip and parmesan soup

Salty and savory Parmigiano-Reggiano marries well with sweet parsnips, and fresh oregano pulls it all together. **Yields 5½ to 6 cups; serves 5 to 6**

- ¼ cup unsalted butter
- 1½ lb. parsnips, peeled, trimmed, and cut into ½-inch dice (to yield a scant 4 cups)
- 6 oz. shallots, cut into ¼-inch dice (to yield about 1½ cups)
- 8 cloves garlic, minced
- 1 Tbs. finely chopped fresh oregano; plus tiny sprigs for garnish
- 1½ tsp. kosher salt; more to taste
- ½ tsp. freshly ground black pepper; more to taste
- 4½ cups homemade or low-salt chicken or vegetable broth
- 1½ oz. (⅓ cup) freshly grated Parmigiano-Reggiano
- 2 tsp. soy sauce
- 2 tsp. fresh lemon juice

Melt the butter in a 5-quart or larger stockpot set over medium heat. While the butter is still foaming, add the parsnips and cook until lightly browned, 7 to 10 minutes (resist the

urge to stir too often or they won't brown). Stir in the shallots, garlic, chopped oregano, salt, and pepper and cook until the shallots are very limp and the entire mixture is beginning to brown, 8 to 10 minutes. Add the broth, using a wooden spoon to scrape up any browned bits in the pot. Bring to a boil, reduce the heat to maintain a low simmer, and cook until the parsnips are very soft, 6 to 8 minutes. Remove from the heat and let cool somewhat.

Purée the soup using a stand or immersion blender (you'll need to work in batches if using a stand blender). Return the soup to the pot and stir in the Parmigiano, soy sauce, and lemon juice. Taste and add more salt and pepper if needed. Reheat the soup and garnish each serving with an oregano sprig, if you like.



tips for the best puréed soups

Cut your vegetables small for faster cooking. A ½-inch dice needs no more than 10 minutes of simmering before it's soft enough to purée.

Don't stir the vegetables too often during the sauté; once every two minutes or so is good. This helps them brown and that, in turn, will flavor your soup, giving it nuance beyond simply simmered vegetables.

Use a blender to get the smoothest soup. If you use a stand blender, be sure to let the liquid cool slightly, work in batches, and hold a towel over the lid to avoid overflowing. An immersion blender works well, too, and is even more convenient.

Don't be afraid of salt—it can make all the difference. Taste your soup before serving and add salt to taste. The flavors will get brighter and more pronounced.

Add an attractive garnish: It can really give the soup pizzazz. Use a sprig of an herb that's in your soup, a drizzle of a flavored oil, or a sprinkle of shredded cheese. A dollop of sour cream or crème fraîche can also enhance a simple puréed soup, making it party-fancy in both flavor and appearance.

classic beef stew

What makes this traditional beef stew a little different is the way it's cooked. Instead of the gentle heat often associated with braises, a very hot oven cooks the meat more quickly yet still delivers rich, succulent results. The key to the success of this stew is to keep the meat moist using a heavy-based pot with a tight-fitting lid made with heavy-duty foil. **Serves 6 to 8**

- 3 lb. boneless beef chuck**
Kosher salt and freshly ground black pepper
- 3 Tbs. olive or vegetable oil; more as needed**
- 2 large or 3 medium onions, diced**
- 3 large cloves garlic, minced (about 1 Tbs.)**
- 2 bay leaves**
- 2 tsp. dried thyme leaves**
- 3 Tbs. all-purpose flour**
- 1 cup full-bodied red wine**
- 3 cups mixed carrots (peeled and cut into bite-size pieces) and turnips (peeled and cut into bite-size pieces)**
- ½ lb. small red or new potatoes, halved if large, parboiled in salted water until tender (optional)**
- 1 cup frozen green peas, thawed**
- 3 Tbs. coarsely chopped fresh flat-leaf parsley, for garnish**

Adjust a rack to the lower middle (but not the bottom) of the oven

and heat the oven to 450°F.

Pat the beef dry with paper towels, trim away any thick pieces of fat, and cut into 1-inch cubes. Season generously with salt and pepper. Heat 2 Tbs. of the oil over medium-high heat in a heavy-based Dutch oven that's 9 to 10 inches in diameter. As soon as the oil is very hot, add a quarter of the beef cubes, taking care not to crowd the pan. Sear the beef until two sides form an impressive dark-brown crust, 8 to 10 minutes. Transfer the beef to a bowl and continue to sear the remaining beef in batches, adding more oil to the pan if needed. It's fine for the pan bottom to darken, but if it smells like it's burning, lower the heat just a little. Set all the seared beef aside in a bowl.

Reduce the heat to medium and add the onions and garlic to the empty pot, adding another 1 Tbs. oil if the pan is dry. Cook,

stirring frequently, until soft, about 5 minutes.

Add the bay leaves and thyme and continue to cook, stirring, until fragrant, 30 seconds to a minute. Season with salt and pepper. Stir in the flour and then the red wine and 2 cups water. Return the beef and any accumulated juices back into the pot.

Lay a large sheet of heavy-duty foil over the pot and, using a potholder or a thick towel, press it down in the center so that it almost touches the stew. Crimp the foil around the pot's rim for a tight seal. Cover snugly with the pot's lid. Turn the burner to medium high until you hear the juices bubble. Put the pot in the oven and cook for 1 hour. Check the stew: If the meat is fork-tender, it's done; if not, cook for another 15 minutes, adding a little more water to the pan if it looks dry.

Meanwhile, in a separate large

sauté pan, heat enough oil to cover the bottom of the pan.

Sauté the carrots and turnips over medium heat until just tender, about 15 minutes. (Alternatively, you can steam the vegetables.) Add the potatoes (if using) and brown them lightly. Add the thawed peas and cook until warmed through.

Remove the pot from the oven, carefully remove the foil, and stir in the cooked vegetables. Remembering that the pot and lid are hot, cover again with the foil and the lid. Let stand so that the meat rests and the vegetables marry with the stew, about 15 minutes. When ready to serve, the stew juices might need thinning to achieve a thin gravy texture. If so, stir in water—¼ cup at a time—as needed. Season with salt and pepper to taste. Gently reheat, if necessary, and serve garnished with the parsley.



cinnamon beef noodle soup

Packaged stewing beef is often made up of irregularly shaped pieces from different cuts, so it's better to cut your own stew meat using a boneless chuck roast or two ¾-inch-thick chuck steaks. Serves 6 to 8

- | | |
|---|---|
| 1 tsp. peanut or vegetable oil | 9 oz. fresh udon noodles (or 6 oz. dried) |
| 3 cinnamon sticks (about 3 inches each) | 1 1- to 1½-lb. bunch bok choy, bottom trimmed, stalks washed and cut into 1-inch pieces |
| 6 scallions, cut into 1½-inch pieces | ½ cup fresh cilantro leaves |
| 6 cloves garlic, smashed | |
| 2 Tbs. minced fresh ginger | |
| 1½ tsp. anise seeds | |
| 1½ tsp. Asian chile paste | |
| 7 cups water | |
| 4 cups homemade or canned low-salt chicken broth | |
| ½ cup soy sauce | |
| ¼ cup rice vinegar | |
| 2½ lb. boneless beef chuck, trimmed and cut into ¾-inch cubes | |

Heat the oil in a heavy soup pot or Dutch oven over medium heat. When very hot, add the cinnamon sticks, scallions, garlic, ginger, anise seeds, and chile paste; cook, stirring, for 1 minute. Add the water, broth, soy sauce, and vinegar; bring to a boil over high heat. Add the meat and bring to a vigorous simmer. Lower the heat to maintain a gentle simmer and cook, partially covered,

until the meat is very tender, about 1½ hours, checking to be sure that the soup doesn't boil or stop simmering.

Shortly before the soup is done, bring a large pot of water to a boil. Cook the noodles according to the package directions until just tender. Drain and rinse under cold water.

When the meat is tender, remove the cinnamon sticks. Add the bok choy to the soup and simmer until the stalks are crisp-tender and the greens are very tender, 5 to 10 minutes. Stir in the noodles and let them warm through. Serve immediately, garnished with the cilantro leaves.





Make Ahead

The soup may be made up to 3 days ahead and refrigerated; reheat gently before serving. You can also freeze the soup for up to 1 month.

sweet potato and celery root soup

The secret to the not-too-sweet flavor of this velvety soup is celery root, or celeriac. Its light celery-parsley notes balance the sweetness of the potatoes and the pepper bite of the turnips. **Serves 12; yields about 3 quarts**

- 2 lb. sweet potatoes, peeled and diced (about 5½ cups)**
- 1 lb. celery root, peeled and diced (about 3½ cups)**
- ¾ lb. purple-top white turnips, peeled and diced (about 2 cups)**
- Sea salt**
- 3 Tbs. extra-virgin olive oil; more for drizzling**
- 2 medium yellow onions, chopped**
- 1 Tbs. chopped fresh thyme**
- 2 Tbs. sweet sherry or Marsala**
- 4½ to 5 cups homemade or store-bought vegetable or chicken broth (or water)**
- ½ tsp. freshly grated nutmeg**

- ¼ tsp. ground allspice**
- ¼ tsp. cayenne; more as needed**

Put the sweet potatoes, celery root, and turnips in a 6-quart pot. Add 4½ cups water and 1 tsp. salt. Bring to a boil over medium-high heat, then lower the heat to maintain a simmer and cook until completely tender, about 40 minutes.

Meanwhile, heat 2 Tbs. of the olive oil in a 12-inch nonstick skillet over medium-high heat. Add the onions and ¼ tsp. salt; cook, stirring often, until just beginning to color, about 5 minutes. Stir in the thyme, reduce the heat to low, and cover. Cook, stirring occasionally, until very soft and amber in

color, about 20 minutes. Stir in the sherry or Marsala and simmer until the liquid is absorbed, 1 to 2 minutes.

Add the onions, 4½ cups of the broth, the nutmeg, allspice, and cayenne to the pot. Simmer for 5 minutes and then add the remaining 1 Tbs. olive oil. Let cool slightly. Working in batches, purée the soup in a blender. Season to taste with salt and cayenne. If it seems too thick, add the remaining broth.

Reheat the soup if necessary. Ladle into bowls and drizzle some olive oil over each serving.



Chicken thighs **ON THE GRILL**

More flavorful than chicken breasts,
boneless thighs cook quickly and stay juicy.



SINCE THEY STARTED SHOWING UP in the meat case a number of years ago, boneless, skinless chicken thighs have quickly moved to the top of many cooks' favorites-to-grill lists. They offer all the benefits of boneless, skinless chicken breasts—convenience and fast cooking—without the tendency to turn tasteless and dry, thanks to their slightly higher fat content. The hearty flavor of thighs and their ability to stay juicy on the grill are sure to win over anyone who claims to be dark-meat averse.

Before grilling boneless, skinless chicken thighs, you might need a quick handling tutorial. Like any chicken part, thighs come in different sizes. Thighs from mass-produced chickens tend to be larger than those from their free-range kin, so be sure to check the weight on the package.

To prepare thighs for the grill, you'll need to remove any large pockets of fat, which could cause flare-ups. Don't worry about getting every bit, as it's the fat that will help keep the thigh moist during grilling.

Chicken thighs are multimuscular, unlike breasts, which are a single muscle. When the thigh bone is removed, those muscles become more loosely connected, which explains why boneless thighs often look a bit lumpy when unfurled on the grill. The upside is that this unevenness creates little depressions that hold on to sauces and rubs.

Doneness tests are different for chicken thighs than for breasts. For a chicken breast, you look for the meat to change color from pink to white. The dark meat of chicken thighs, though, looks pinkish brown even when they're thoroughly cooked. Food safety experts recommend that boneless thighs be cooked to an internal temperature of 165°F, but it can be pretty tough to use a meat thermometer on such a small, irregular cut, especially on the grill.

The cooking times given here (10 minutes for small thighs and 12 minutes for large ones) will pretty much guarantee a fully cooked thigh. You'll notice that when the thighs are done, they'll shrink and plump up a bit (see the right photo below). The good thing is that you can relax when you're cooking thighs, knowing that even if you overcook them slightly, they won't dry out.

The robust flavor of chicken thighs makes them a natural for all kinds of bold spice and herb rubs. Included here are four recipes with varied flavor profiles that will give you an idea of how versatile thighs are.

Next time you reach for that package of boneless, skinless chicken breasts, stop and pick up thighs instead. They just may become your new favorite.

how to grill chicken thighs



Lay the chicken flat. Unfold the boneless chicken thighs, remove any large pockets of fat, and spread the pieces flat on the grill.



Go for the grill marks. Put the chicken on a hot grill and don't turn it for 4 to 6 minutes so that the pieces will develop nice grill marks.



Check for doneness. Look for the chicken thighs to shrink and plump up a bit when they're ready to take off the grill.



grilled five-spice chicken thighs with soy-vinegar sauce and cilantro

Chicken thighs are bumpy and uneven, which creates little depressions that hold on to sauces like this one. Serves 4 to 6

- 2 Tbs. Chinese five-spice powder
- 1 Tbs. plus 1 tsp. dark brown sugar
- 1 tsp. garlic powder
- ¾ tsp. kosher salt
- 2 Tbs. soy sauce
- 2 tsp. rice vinegar
- 1 tsp. Asian sesame oil
- ¼ tsp. crushed red pepper flakes
- 2½ lb. boneless, skinless chicken thighs (about 8 large, 10 medium, or 12 small), trimmed of excess fat
- 2 Tbs. vegetable oil; more for the grill
- 3 Tbs. chopped cilantro

Mix the five-spice powder, the 1 Tbs. sugar, the garlic powder, and the salt in a small bowl. In another bowl, mix the soy sauce, vinegar, sesame oil, red pepper flakes, and remaining 1 tsp. sugar.

Put the chicken in a shallow pan, drizzle with the vegetable oil, and toss to coat evenly. Sprinkle the spice mixture over the chicken; toss and rub to coat thoroughly.

Prepare a hot charcoal fire or heat a gas grill with all burners on medium high for 10 minutes. Clean the hot grate with a wire brush and then lubricate it with an oil-soaked paper towel. Put the chicken on the grate and

grill (covered on a gas grill or uncovered over a charcoal fire) until one side has dark grill marks, 5 to 6 minutes for large thighs or 4 to 5 minutes for medium and small thighs. Turn and continue to grill until well marked on the other sides and cooked through, 5 to 6 minutes longer for large thighs or 4 to 5 minutes for medium and small thighs.

Move the thighs to a serving dish. Drizzle with about half of the soy mixture, sprinkle with the cilantro, and toss to coat. Let rest 4 to 5 minutes, tossing once or twice. Serve hot, warm, or at room temperature, with the remaining soy mixture passed at the table.



indonesian grilled chicken thighs with mango-peanut salsa

These are rubbed with a flavorful sweet-and-hot spice paste and paired with a vibrant, chunky salsa. Serves 4 to 6

- 1 Tbs. ground ginger
- 1 Tbs. ground coriander
- 1½ tsp. turmeric
- 1½ tsp. garlic powder
- 3 Tbs. vegetable oil; more for the grill
- 1 Tbs. Asian chile paste (like sambal oelek)
- 1 Tbs. dark brown sugar
- 2 tsp. kosher salt
- 2½ lb. boneless, skinless chicken thighs (about 8 large, 10 medium, or 12 small), trimmed of excess fat
- 2 cups small-diced fresh mango (from 2 large mangos)
- ½ cup small-diced red bell pepper (from 1 small pepper)
- ½ cup salted peanuts, coarsely chopped
- ⅓ cup thinly sliced scallions (white and green parts of 4 to 5 scallions)
- 3 Tbs. chopped fresh cilantro or mint or a combination
- 1 Tbs. seeded, minced jalapeño
- 2 to 3 Tbs. fresh lime juice

Mix the ginger, coriander, turmeric, and garlic powder in a medium bowl. Heat 2 Tbs. of the oil in an 8-inch skillet over low heat. Add the spices to the hot oil and heat until they bubble and become fragrant, 30 to 60 seconds. Return the spice blend to the bowl; stir in the chile paste, brown sugar, and salt. The mixture will be thick and pasty. Add the chicken and toss to coat evenly.

In a medium bowl, mix the mango, bell pepper, peanuts, scallions, cilantro or mint, jalapeño, and the remaining 1 Tbs. oil. Add the lime juice to taste. Set aside. (You can season the chicken and make the salsa up to 2 hours ahead and refrigerate.)

Prepare a hot charcoal fire or heat a gas grill with all burners on medium high for 10 minutes. Clean the hot grate with a wire brush and then lubricate it with an oil-soaked paper towel. Put the chicken on the grate and grill (covered on a gas grill or uncovered over a charcoal fire) until one side has dark grill marks, 5 to 6 minutes for large thighs or 4 to 5 minutes for medium and small thighs. Turn and continue to grill until well marked on the other sides and cooked through, 5 to 6 minutes longer for large thighs or 4 to 5 minutes for medium and small thighs.

Move the thighs to a platter, let rest 4 to 5 minutes, and serve hot, warm, or at room temperature with the salsa alongside.



how to dice a mango

Mangos contain a large, flat seed that doesn't separate readily from the juicy flesh, so the flesh needs to be cut away from the seed. Mango flesh can be slippery, so leaving the skin on until you've dealt with the seed will help your grip.



Balance the mango on one of its narrow sides, and then slice off one of the wide sides of the fruit. Try to cut as close to the seed as possible, usually about ¾ inch from the center. Repeat with the other wide side, and then slice off the remaining narrow pieces of fruit.



To dice the mango, cup one of the unpeeled pieces in your palm and use a paring knife to score the fruit into the size of dice you want. Be careful not to cut through the skin of the fruit (or into your hand).



Use your fingertips to pop the mango inside out, and then use the paring knife to slice the dice away from the skin.

grilled rosemary chicken thighs with sweet and sour orange dipping sauce

Marmalade and vinegar create a sweet tang in this sauce. Serves 4 to 6

- 1 Tbs. plus 1 tsp. minced fresh rosemary
- 2 tsp. dark brown sugar
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1 tsp. crushed red pepper flakes
- 2 Tbs. vegetable oil; more for the grill
- 2½ lb. boneless, skinless chicken thighs (about 8 large, 10 medium, or 12 small), trimmed of excess fat
- 1 cup orange marmalade
- ¼ cup rice vinegar

In a small bowl, mix the 1 Tbs. rosemary with the brown sugar, salt, pepper, and red pepper flakes. In a shallow pan, drizzle the oil over the chicken and toss to coat. Sprinkle the chicken evenly with the rosemary mixture.

Warm the marmalade, vinegar, and remaining 1 tsp. rosemary in a small saucepan

over low heat until just warm; set aside in a warm spot.

Prepare a hot charcoal fire or heat a gas grill with all burners on medium high for 10 minutes. Clean the hot grate with a wire brush and then lubricate it with an oil-soaked paper towel. Put the chicken on the grate and grill (covered on a gas grill or uncovered over a charcoal fire) until one side has dark grill marks, 5 to 6 minutes for large thighs or 4 to 5 minutes for medium and small thighs. Turn and continue to grill until well marked on the other sides and cooked through, 5 to 6 minutes longer for large thighs or 4 to 5 minutes for medium and small thighs.

Move the thighs to a platter and let rest 4 to 5 minutes. Serve hot, warm, or at room temperature with individual bowls of warm marmalade dipping sauce.



skewer up some kebabs

Chicken thighs lend themselves to kebabs, which make a nice change of pace on the grill. Any of these recipes can be cooked on skewers in roughly the same amount of time.

To make kebabs, trim the thighs and then slice them lengthwise into 1½- to 2-inch-wide strips. Toss with the flavoring of choice, then thread the chicken onto six 8- or 12-inch skewers (soak wood skewers in water for at least 20 minutes first), folding each strip in half as you skewer it. If some strips are very thick, cut them in half crosswise rather than folding them so that all the pieces of chicken are roughly the same size. Grill the kebabs, turning them every 4 to 5 minutes as dark grill marks form, until cooked through, 12 to 15 minutes total.



grilled tandoori-style chicken thighs

In India, spiced chicken is cooked in the tandoor, a cylindrical clay oven, but a backyard grill also does the job beautifully. Serves 4 to 6

- 1½ Tbs. ground cumin
- 1½ tsp. curry powder
- 1½ tsp. kosher salt
- 1 tsp. garlic powder
- ½ tsp. ground ginger
- ¼ tsp. cayenne
- 2 Tbs. vegetable oil; more for the grill
- 3 Tbs. red-wine vinegar
- ½ cup regular or nonfat plain yogurt
- 2½ lb. boneless, skinless chicken thighs (about 8 large, 10 medium, or 12 small), trimmed of excess fat
- 3 Tbs. chopped cilantro

Mix the cumin, curry powder, salt, garlic powder, ginger, and cayenne in a medium bowl. Heat the oil in an 8-inch skillet over low heat. Stir the spices into the oil and heat until they bubble and become fragrant, 30 to 60 seconds. Return the spice blend to the bowl and stir in the vinegar and then the yogurt. Add the chicken thighs and toss to coat evenly. Let sit 10 minutes or cover and marinate in the refrigerator for up to 12 hours.

When ready to cook, prepare a hot charcoal fire or heat a gas grill with all burners on medium high for 10 minutes. Clean the hot grate with a wire brush and then lubricate it with an oil-soaked paper towel. Put the chicken on the grate and grill (covered on a gas grill or uncovered over a charcoal fire) until one side has dark grill marks, 5 to 6 minutes for large thighs or 4 to 5 minutes for medium and small thighs. Turn and continue to grill until well marked on the other sides and cooked through, 5 to 6 minutes longer for large thighs or 4 to 5 minutes for medium and small thighs. Move the thighs to a platter and let rest 4 to 5 minutes. Sprinkle with chopped cilantro before serving.



flavoring with cumin

Earthy, pungent cumin is one of the dominant flavors in this spice rub. If you don't often cook with cumin, you should know that it is good with practically everything in the savory realm; it perks up meat, vegetables, and dairy dishes without heat. Another plus: when you eat cumin, you're doing your digestion a good turn.

You'll find cumin in the spice section of your supermarket. You should be able to find it packaged or in bulk in any Indian, Middle Eastern, or Hispanic grocery. If you buy in bulk, buy only as much as you can use in a relatively short time, and buy from places that have a fast turnover. And unless you're in a very lazy mood, buy only whole seeds and store them in a closed jar. It's easy to pulverize just what you need in a mortar and pestle or in a little coffee grinder dedicated to spices, and the difference in flavor is enormous.

A top-down view of numerous Brussels sprouts on a white surface. Some are whole, while others are sliced in half, revealing their internal structure. The sprouts are a vibrant green color.

Sprout LOVE

Discover the nutty, sweet side of
fresh Brussels sprouts.

IF YOU DON'T TYPICALLY COOK with these cute mini cabbages, be prepared to be impressed. Here you'll find that Brussels sprouts are a knockout ingredient in salads, sides, and mains and are delicious prepared in a variety of cooking methods.

The keys to success with Brussels sprouts include starting with fresh, firm sprouts and cooking them properly. Any method that involves searing or browning sprouts is a good bet. Roasting, sautéing, or braising are great choices, as browning enhances their nuttiness. Many recipes suggest blanching sprouts as a first step to ensure that the dense buds get tender, but be aware that this step can also waterlog the sprouts, diluting their flavor.

Brussels sprouts have a flavor that's both assertive and somewhat sweet, and therefore benefits from ingredients that add richness, acidity, or both. Classic flavor partners are bacon, ham, pancetta, or prosciutto; toasted walnuts, pecans, hazelnuts, cashews, or blanched or roasted chestnuts; and balsamic, sherry, and malt vinegars or lemon juice. Butter, cream, oils, and cheese give an enriching and rounding effect, as do meat juices and stock. Olive oil and nut oils, particularly walnut or hazelnut, are delicious with sprouts.

spaghetti with brussels sprouts, pancetta, and hazelnuts

With every bite, this soothing pasta becomes more and more interesting as the heat from the crushed red pepper and the sweetness from the hazelnuts come through. A sharp chef's knife makes quick work of slicing Brussels sprouts. Serves 4

- Kosher salt
- 2 tsp. olive oil
- 5 oz. pancetta, cut into ¼-inch dice (1 cup)
- 3 cloves garlic, smashed and peeled
- ¼ tsp. crushed red pepper flakes
- 10 oz. Brussels sprouts, thinly sliced; some whole leaves are fine (about 3 cups)
- 1 oz. finely grated Parmigiano-Reggiano (1 cup using a rasp grater)
- 1 Tbs. fresh lemon juice; more as needed
- ¾ lb. dried spaghetti
- Freshly ground black pepper
- ¼ cup coarsely chopped, toasted hazelnuts, preferably peeled

Bring a large pot of well-salted water to a boil.

Meanwhile, heat the oil in a 12-inch skillet over medium heat. Add the pancetta and cook, stirring occasionally, until crisp, about 5 minutes. Using a slotted spoon, transfer the pancetta to a paper towel-lined plate. Add the garlic to the skillet and cook, swirling

the pan, until fragrant, 30 seconds. Remove and discard the garlic. Add the red pepper flakes, Brussels sprouts, and ½ tsp. salt. Cook, tossing with tongs, until the sprouts are crisp-tender, 2 to 3 minutes. Stir in half of the Parmigiano and the lemon juice and remove from the heat.

Boil the pasta according to package directions until al dente. Reserve ½ cup of the cooking water, drain the pasta, and then add it to the skillet along with ¼ cup of the reserved water.

Cook over medium-high heat, tossing and adding more water as needed, until the Brussels sprouts are tender, about 1 minute. Stir in the pancetta and season generously with black pepper. Taste and season with additional salt and lemon juice, if you like. Serve topped with the hazelnuts and the remaining Parmigiano.



shop and store sprouts

Picking the best

Choose sprouts with tight heads and little decay or yellowing; most sprouts, though, will have a few outer leaves that aren't perfect, and you'll often see sprouts whose outer leaves have been munched by insects, but that doesn't seem to affect the quality of the inner sprout. Sprouts that have seen some frost will be really sweet, while sprouts that are loose and ruffly have most likely been grown in too much heat and their flavor won't be as intensely sweet and nutty. If you're lucky, you can find the whole stalk, which is gorgeous in a sculptural way (but a pain to store).

Keeping it fresh

If you buy a stalk, cut off the sprouts and put them in a plastic bag in the crisper drawer. Store sprouts in the fridge for up to two weeks in the coldest part, and be sure they're not too moist or they'll mold. The longer they're stored, the more the outer leaves will yellow, so just peel them off before cooking.

Preparing

The trick to cooking sprouts perfectly is to deal with their density. To maximize their nuttiness and downplay any cabbagey flavors, cut sprouts into the size and shape that works best with your cooking method. No matter how you decide to cut, cook, and flavor your sprouts, they'll need their ends trimmed first with a sharp paring knife. Then be sure to pull off any tough-looking, damaged, or yellow leaves to expose the prettier surface below. Find some options for cutting sprouts on p. 47.

Preserving options

To freeze Brussels sprouts, blanch first for 3 to 5 minutes, depending on the size. Cool in an ice bath, drain, and dry, and then store in airtight freezer bags.



rustic vegetable tart with roasted butternut squash, parsnips, and brussels sprouts

Serve slices alongside braised red cabbage and apples or a salad of radicchio and apple. Poached pears with cinnamon crème fraîche would be an ideal dessert. Serves 4 to 6

- 2 cups plus 3 Tbs. unbleached all-purpose flour**
- 1 Tbs. minced fresh sage leaves**
About 1½ tsp. coarse salt, plus extra for salting the water
- 5 Tbs. unsalted butter, 3 Tbs. of which is diced and chilled**
- 3 Tbs. trans fat-free vegetable shortening, chilled**
- 2 cups ¼-inch-thick slices peeled butternut squash**
- 1½ cups ¼-inch-thick slices peeled parsnips**
- 3 Tbs. extra-virgin olive oil**
- 12 grinds black pepper**
- 2 cups trimmed and quartered large Brussels sprouts**
- 2 cups thinly sliced leeks cut into half-moons**
- ½ cup freshly grated Parmigiano-Reggiano**
- ½ cup freshly grated Gruyère**
- 1 large egg**
- 2 tsp. white truffle oil (optional)**

Heat the oven to 400°F.

In a large bowl, whisk together 2 cups plus 2 Tbs. of the flour, all of the sage, and ½ tsp. salt. Add the 3 Tbs. of chilled butter and all of the shortening. Use your fingers to crumble and massage the ingredients together until they are well mixed and the consistency of coarse meal. Pour in 6 Tbs. ice water (just the water, not the ice) and very gently knead the mixture together. As soon as the dough comes together, stop kneading and adding water (don't overknead the dough or it will become tough and lose its flakiness). You might need another 3 Tbs. ice water, for a total of ½ cup plus 1 Tbs. ice water.

Form the dough into a ball and place it on a large piece of plastic wrap; cover completely with the plastic wrap and flatten the ball into a circle. Refrigerate for about an hour.

Meanwhile, transfer the butternut squash and parsnip slices to a baking sheet with sides and toss with 2 Tbs. of the oil, ½ tsp. salt, and 8 grinds of pepper. Mix well with your hands and then roast until tender and golden brown, about 20 minutes. Let cool to room temperature (to expedite this, carefully transfer the roasted vegetables to a plate). Reduce the oven temperature to 375°F.

While the squash and parsnips roast, fill a medium-size, heavy saucepot two-thirds full of heavily salted water, cover, and bring to a boil over high heat. Once the water is boiling, add the Brussels sprouts, stir, and cook until the vegetables are bright green and tender, about 5 minutes. Use a spider or slotted spoon to drain the vegetables well and transfer them to a bowl. Add the remaining 1 Tbs. oil, ½ tsp. salt, and 4 grinds of pepper, and toss well. Let cool to room temperature.

Add the remaining 2 Tbs. butter to a 10-inch, heavy sauté pan, and heat over medium. Once the butter has melted, add the leeks and ¼ tsp. salt; stir and sauté until the leeks are very tender, sweet, and just beginning to become very light golden brown in spots, about 8 minutes. Let cool to room temperature (to expedite this, you can place the leeks on a plate and refrigerate).

Sprinkle the remaining 1 Tbs. flour onto a cold, large, clean surface. Unwrap the chilled dough and transfer to the surface. With a very lightly floured rolling pin, roll out the dough into a ⅝-inch-thick circle about 12 inches in diameter. Transfer to a parchment-lined baking sheet. Evenly sprinkle the center of the dough with the Parmigiano (leave a border of 2 to 3 inches all around). On top, evenly sprinkle the leeks (leaving the same border). On top of the leeks, arrange the Brussels sprouts (leaving the same border). Then place the squash and parsnips on top, evenly distributing them, and sprinkle with the Gruyère, leaving the same border.

Fold the edges of the dough over the outer couple of inches of the filling all around in a circle, making a rustic pastry border. Patch holes or weak spots with any excess dough. In a small bowl, whisk together the egg with 1 Tbs. water. With a pastry brush, brush any exposed dough. Chill the tart in the fridge for 20 minutes.

Bake the tart until the pastry turns light golden brown, about 45 minutes. Drizzle the filling evenly with the truffle oil, if desired. Let the tart cool for 10 to 15 minutes, then slice and serve.





brussels sprouts with toasted hazelnut butter

The lemon zest in the butter adds loads of bright flavor to the nutty sprouts. **Serves 6 to 8**

FOR THE BUTTER

- ⅓ cup hazelnuts (about 1 oz.)**
- 2 oz. (4 Tbs.) unsalted butter, softened**
- 2 tsp. finely grated lemon zest**
- 1½ tsp. lightly chopped fresh thyme**
- ½ tsp. honey**
- Kosher salt**

FOR THE BRUSSELS SPROUTS

- ¼ cup extra-virgin olive oil**
- 1¼ lb. Brussels sprouts, trimmed and quartered or cut into 6 wedges if very large (about 6 cups)**
- Kosher salt**
- ½ cup low-salt chicken broth**

MAKE THE BUTTER

Heat the oven to 400°F. Put the hazelnuts on a small rimmed baking sheet. Roast in the oven until they are a deep golden brown (the skins will be visibly splitting), 5 to 6 minutes. Wrap the nuts in a clean kitchen towel, let cool for a couple of minutes, and then take the skins off by rubbing the nuts together in the kitchen towel while still warm. Don't worry about getting all of the skins off.

Let the nuts cool for about 10 minutes. Finely chop ¼ cup of the nuts in a small food processor. The nuts should be very finely ground but not so much that they turn into nut butter. Coarsely chop the remaining nuts and set aside for a garnish.

Put the finely chopped nuts, butter, lemon zest, thyme, honey, and ¼ tsp. salt in a small bowl and mix with a spatula until well combined. Set aside or refrigerate if not using right away.

COOK THE BRUSSELS SPROUTS

Heat the oil in a 12-inch skillet over medium-high heat. Add the Brussels sprouts and 1½ tsp. salt and stir well. Reduce the heat to medium and cook, stirring occasionally and then more frequently as the sprouts begin to brown, until all of the sprouts are golden brown on most sides and have lost their raw color (they will still feel firm), 15 to 18 minutes.

Add the broth and immediately cover the pan. Cook until the broth has reduced to a few tablespoons, about 2 minutes. Uncover, raise the heat to high, and boil off most of the remaining liquid, 1 to 2 minutes. Take the pan off the heat and add the hazelnut butter in spoonfuls; toss well. Season to taste with salt.

Transfer the sprouts to a warm serving dish and garnish with the reserved hazelnuts.



Make Ahead

You can trim and quarter the Brussels sprouts several hours before cooking. The butter can be made and refrigerated (tightly wrapped) 2 days ahead. Store the extra nuts for garnish at room temperature.

cutting sprouts

No matter how you plan to cut and cook Brussels sprouts, the first step is to use a small paring knife to trim off the lower part of the stem and any tatty outer leaves. Here are a few different methods for cutting.



Shredding is perfect for a quick, high-heat sauté. This cutting method gives you the “leafiest” texture because most of the shreds aren’t attached to the core, so they can separate and fluff up.



Quarters are best for roasting. The oven’s heat penetrates the quarters well; plus, they have a lot of surface area to come in contact with the roasting pan, so they get browned for deeper flavor.



Slicing is great for braising. The liquid surrounds the sprouts and cooks them evenly and relatively quickly, and the flavors of the braising liquid and other ingredients integrate deliciously with the slices.

creamy brussels sprout gratin

Roasting Brussels sprouts and then adding cream brings out their sweet, mellow side. **Serves 6**

- 2 lb. Brussels sprouts, stem ends trimmed and outer leaves removed; sprouts cut in half through the stem end**
- 3 Tbs. unsalted butter, melted**
- Kosher salt and freshly ground black pepper**
- 1 cup coarse fresh breadcrumbs (from a baguette or other white bread)**
- $\frac{3}{4}$ oz. ($\frac{1}{4}$ cup) finely grated Gruyère**
- $1\frac{1}{4}$ cups heavy cream**

Heat the oven to 425°F. Put the Brussels sprouts in a shallow baking dish that will hold them in a snug single layer (a 9x13-inch rectangle or slightly smaller oval is good). Toss with 2 Tbs. of the melted butter, $\frac{3}{4}$ tsp. salt, and several grinds of pepper. Spread them evenly in the dish and roast, tossing once or twice, until

browned in spots and tender when pierced with a knife, 25 to 30 minutes.

While the sprouts roast, combine the breadcrumbs with the remaining 1 Tbs. melted butter and $\frac{1}{8}$ tsp. salt in a small bowl. Mix in the Gruyère.

When the Brussels sprouts are tender and browned, pour the cream over them and continue baking until the cream has thickened to a saucy consistency and coats the sprouts, 5 to 7 minutes. Remove the pan from the oven. Set the oven to broil and position a rack to 6 inches below the broiler. Sprinkle on the breadcrumb mixture. Broil the gratin until the crust is deep golden brown, about 5 minutes.





sea scallops with brussels sprouts and mustard sauce

Brussels sprouts have a slightly crunchy texture and a subtly sweet flavor that complements scallops. Thinly sliced, they cook in just a couple of minutes. Serves 2 to 3

- 1 lb. dry-packed sea scallops**
(see p. 112 for more information)
- 10 oz. trimmed Brussels sprouts**
- 3 Tbs. olive oil**
Kosher salt and freshly ground black pepper
All-purpose flour, for dusting
- 2 Tbs. cold unsalted butter, cut into pieces**
- 1 Tbs. fresh lemon juice**
- 1 tsp. coarse-grained Dijon mustard**

Remove the side muscle from each sea scallop and pat dry.

In a food processor fitted with the 2-mm slicing blade, shred the Brussels sprouts. Heat 2 Tbs. of the olive oil in a 12-inch nonstick skillet over medium-high heat until shimmering hot. Add the Brussels sprouts, season with salt and pepper, and toss to coat with the oil. Cover and cook until

starting to soften, about 1½ minutes. Transfer to a platter and keep warm.

Season the scallops with salt and pepper. Dust both flat sides with flour. Heat the remaining 1 Tbs. oil in the skillet over medium-high heat until shimmering hot. Add the scallops and cook, flipping once, until browned and just cooked through, about 5 minutes. Put the scallops on top of the Brussels sprouts and return the skillet to medium-low heat. Add the cold butter, lemon juice, 2 Tbs. water, and the mustard and cook, stirring and scraping up any browned bits, until the butter is incorporated and the sauce has thickened, about 1 minute. Season to taste with salt and pepper, spoon over the scallops, and serve.



scallop prep

Sea scallops often come with their tough adductor muscle still attached. To remove it, just gently pull it off—no knife necessary. On bay scallops, this muscle is so small that removing it is optional.

chinese-style brussels sprouts with smoked almonds, cilantro, and basil

Spicy, salty, and savory, this recipe couldn't be easier and takes all of about 5 minutes to make if you use a food processor fitted with a slicing disk to shred the sprouts. Serves 6 to 8

- 3 Tbs. olive oil
- 1½ lb. Brussels sprouts, trimmed and thinly sliced (about 7 cups)
Kosher salt
- ½ cup smoked almonds, coarsely chopped
- 1½ Tbs. XO sauce (Test Kitchen, p. 112), Sichuan chili paste, or sambal oelek
- 2 Tbs. chopped fermented black beans (Test Kitchen, p. 112), soaked briefly in water and rinsed, or 1 Tbs. black bean sauce

- ¼ cup cilantro leaves
- ¼ cup small basil leaves, preferably Thai basil

Heat a wide 6- to 8-quart pot over medium-high heat. Add the olive oil, Brussels sprouts, and ½ tsp. salt. Toss, cover, and cook until just wilted, about 2 minutes. Stir and remove from the heat. Toss with the almonds, XO sauce, and black beans. Season to taste with salt and toss with the cilantro and basil leaves.



apple and brussels sprouts hash with fried eggs

In this dish, sprouts team up with apples and bacon in a savory and nutritious hash. Serve it as a side dish or top it with a gently fried egg for a main dish. Serves 4

- 1 lb. Brussels sprouts, ends trimmed**
- 4 oz. bacon (4 or 5 slices), diced**
- 3 Tbs. unsalted butter**
- 1 sweet or yellow onion, thinly sliced**
- Kosher salt**
- 1 tart firm apple, such as Braeburn, peeled and diced**
- 2 Tbs. apple-cider vinegar**
- 1 cup low-sodium vegetable or chicken stock**
- 2 tsp. fresh lemon juice**
- Freshly ground black pepper**
- 4 large eggs**

Trim any dried ends of the sprouts and pull off any yellowed leaves. Cut each sprout in half, lay the flat side on the cutting board, and cut into ½-inch slices. Set aside.

In a large frying pan, cook the bacon over medium heat until just crisp, about 10 minutes. Scoop out the bacon and set it aside. Pour off the fat from the frying pan and save it for another use.

Put the frying pan back over medium heat, and add 2 Tbs. of the butter. When the butter stops foaming, add the onions and a pinch of

salt and cook, stirring frequently, until the onions are soft, fragrant, and beginning to brown, 10 to 12 minutes.

Add the sliced sprouts to the frying pan, add a bit more salt, and toss to combine the onions and sprouts. Continue cooking until the sprouts begin to brown, then add the apples. Stir in the vinegar, and scrape up any browned bits from the bottom of the frying pan. Add the stock and cook at a lively simmer until the liquid is almost completely evaporated, about 5 minutes. Add the reserved bacon and the lemon juice. Season with pepper; taste and adjust the seasoning. Keep warm as you cook the eggs.

Heat the remaining 1 Tbs. butter in a large nonstick pan. When the butter stops foaming, gently break the eggs into the pan; use a spatula to keep the whites from spreading too much, and let each egg set slightly before you add the next so they don't run into each other. Season with salt and pepper. Fry the eggs as the diners request (sunny side up, over easy, and so forth). Divide the hash among dinner plates and slide an egg on top of the hash. Serve right away.



easy fried eggs

A fried egg makes a great topper for any hash, including the Brussels sprout hash above. Fried eggs are easier to cook if not crowded in the pan; if you're frying a lot, keep them warm by undercooking them slightly and holding them on an oiled baking sheet in a 200°F oven.



SUNNY SIDE UP

Crack an egg into a cup. Heat about 2 tsp. butter or oil in a small nonstick skillet over medium heat. When the fat is hot, slip in the egg, season it with salt and pepper, and turn the heat to medium low or low. Cook until done to your liking, 1 to 2 minutes, basting the egg white with the fat to help it set.



OVER EASY

Begin cooking as you would for sunny-side-up eggs, but rather than basting the egg, flip it gently with a spatula after the first side has set and continue to cook for another minute or until done to your liking.







roasted brussels sprouts with pomegranate dressing, dried cherries, and toasted walnuts

Here's a Sunday night side dish for a cold fall night (think pork loin) or a nice addition to the holiday table (double the recipe if you like, but use two pans). Serves 4

- 1¼ lb. Brussels sprouts, trimmed and cut into halves lengthwise**
- 3 Tbs. extra-virgin olive oil**
- Kosher salt**
- 3 Tbs. pomegranate juice**
- 1 Tbs. plus 1 tsp. balsamic vinegar**
- 1 Tbs. plus 1 tsp. honey**
- 2 tsp. fresh lime juice, plus 4 small lime wedges for serving**
- ¼ cup coarsely chopped dried cherries**
- 1 Tbs. cold unsalted butter, cut into 4 pieces**
- ¼ cup toasted chopped walnuts**
- 2 Tbs. very roughly chopped fresh flat-leaf parsley, plus a few sprigs for garnish**
- 2 tsp. chopped fresh mint**

Heat the oven to 475°F. In a mixing bowl, toss the Brussels sprouts with the oil and ¾ tsp. salt. Arrange the sprouts in

a 9x13-inch baking dish (they will be very snug). Roast, stirring once or twice during cooking, until nicely browned and tender, 25 to 27 minutes. Transfer to a mixing bowl.

Combine the pomegranate juice, balsamic vinegar, honey, and lime juice in a small saucepan. Bring the mixture to a simmer over medium-high heat and simmer gently for 2 to 3 minutes, or until the mixture is reduced by about a third. (It will be a bit more viscous but still loose). Remove the pan from the heat, add the dried cherries and the butter, and stir until the butter is just melted and creamy. (Don't reheat the mixture.)

Pour the sauce over the roasted sprouts and stir gently but thoroughly. Add most of the walnuts and herbs and stir well again. Transfer to a serving dish, garnish with the remaining nuts and herbs (and the herb sprigs), and serve right away with lime wedges for seasoning at the table. (A gentle squeeze is enough.)



Linguine *with* Clam Sauce

Learn to make this simple Italian classic.



ITALIAN COOKING IS ALL ABOUT REGIONAL CUISINE, but there are a few dishes so simple and satisfying that they're mainstays in many regions. One of these is pasta with clam sauce, or *pasta alle vongole*. Found up and down Italy's coastline, this dish is basically fresh clams tossed with long, thin pasta like linguine or spaghetti, but every Italian cook has his or her own spin on it. In some regions, tomatoes are a common addition. Here, a simple sauce of olive oil, wine, garlic, and a bit of red pepper flake for a little heat is delicious.

In Italy, the clams are tiny, fresh, sweet, tender *vongole*, or carpet-shell clams. Cockles are a close substitute, and if you can't find those, littlenecks or Manilas work well, too. Whichever you use, you're sure to love the way their briny flavor shines through in this classic dish.

what to buy & how to cook linguine with clam sauce

Buy clams the day you plan to cook them. Look for ones that are closed and smell like the sea, not fish. Refrigerate them in an uncovered bowl set over an ice-filled bowl until ready to use.

Use high-quality dried pasta. Italian brands like De Cecco and Delverde have a porous surface that absorbs the sauce well.

Cook the pasta in plenty of well-salted water. If it has room to move, it won't stick together.

Cook the clams in wine you would be happy to drink. Reach for a

crisp Italian white, or finish off an open bottle.

Strain the clam-cooking liquid. Even though you'll clean the clams before cooking, they may still release sediment when they open. Straining keeps grit out of your sauce.

Remove the tough, chewy adductor muscles from littlenecks (as shown in photo 2 on the facing page). These firm, smooth, pale pink muscles will usually stick to the shells when you pull the clams out. If they come away with the clam, poke them out of the meat.



linguine with clam sauce

Garlicky and comforting, this pasta dish is a perennial crowd pleaser. A bit of crushed red pepper flake is a welcome addition for those who like it hot. **Serves 4 to 6**

4 lb. littleneck or Manila clams, or cockles
(see p. 110 for more information)

Kosher salt

½ cup dry white wine, such as Pinot Grigio

1 lb. linguine or spaghetti

½ cup extra-virgin olive oil

2 to 3 medium cloves garlic, minced

Freshly ground black pepper

2 Tbs. finely chopped fresh flat-leaf parsley

¼ tsp. crushed red pepper flakes (optional)

Scrub the clams under cold running water, then place in a deep bowl and cover with cool water. Add 2 Tbs. salt and swirl with your hands to dissolve the salt. Let sit for about 30 minutes at room temperature to purge any grit.

Without disturbing the sediment in the bowl, transfer the clams to a colander and rinse with cold water. Discard any open clams that don't close when tapped.

Bring a large pot of well-salted water to a rolling boil.

Put the clams and wine in a heavy-duty 5- to 6-quart pot. Cover and cook over medium-high heat, shaking the pot occasionally, until the clams have opened, 7 to 10 minutes **1**.

Remove from the heat, uncover, and let sit until cool enough to handle, about 5 minutes. Transfer the clams from their shells to a medium bowl, leaving a few intact for



garnish, if you like. If using littlenecks, remove the tough adductor muscles on each side of each clam **2**. Discard any clams that didn't open during cooking.

Strain the cooking liquid through a sieve lined with dampened cheesecloth or paper towels into the bowl **3**. Rinse and dry the pot.

Fill another pot with well-salted water and bring to a boil. Cook the pasta in the boiling water, stirring occasionally, until slightly firmer than al dente, about 1 minute less than package directions. Reserve 1 cup of the pasta water, and drain.

Meanwhile, warm $\frac{1}{4}$ cup of the oil and the garlic in the clam pot over medium-high heat until fragrant, about 30 seconds. Add the clams, including the ones in shells, if using, and the cooking liquid, and bring to a simmer. Season with $\frac{1}{2}$ tsp. each salt and pepper. Keep warm on low heat.

Add the drained pasta, the remaining $\frac{1}{4}$ cup oil, the parsley, and red pepper flakes, if using, to the sauce **4**. Cook over high heat for 1 minute to meld the flavors, thinning out the sauce as needed with some of the reserved pasta water. The pasta should be moist and well coated with sauce. Season to taste with salt and pepper. Distribute among shallow bowls, and serve. 🌞





Cider Rules

This classic fall drink is fantastic in sauces, glazes, and fillings.

APPLE CIDER IS A FAVORITE fall beverage, especially if you make your own (see the facing page). But cider—both the sweet and hard (alcoholic) varieties—can also provide a wonderful flavor base for cooking. Here, you'll find it in a stuffed French toast topping, a flavorful gravy, a fruit pie, and more. Now when cider starts showing up at the market, you won't just reach for it to drink, but to cook with, too.



homemade apple cider

Making your own apple cider is pretty labor-intensive, but it can be a fun project. Blending three varieties (look for whatever heirloom varieties are local to you) imbues the cider with a complexity and roundness that's more than the sum of its parts. At the farmers' market, you can score an apple bargain of ugly or mealy fruit, but avoid the rotten specimens fallen from the tree that are more bruise than flesh.

Yields just over 2 gallons

10 lb. each (30 lb. total) of three firm, ripe apple varieties, such as Fuji, Honey Crisp, Candy Crisp, Arkansas Black, or Red Delicious, washed and stemmed

Line a large colander or sieve with a thin, clean dishtowel (linen or cotton, not terrycloth, works best). Line a tall bucket with a clean plastic garbage bag, and then place a large bowl at the bottom of the bucket inside the bag to catch the juice. Rest the cloth-lined strainer on top of the bucket. (Alternatively, place a rack over a large bowl with the cloth-lined strainer on top. The point is to leave room to collect as much juice in the bowl as possible.)

Quarter and core the apples, leaving the skins intact. Chop the apples, then, working in batches, purée the apples in a food processor with $\frac{1}{2}$ cup water per batch. Blend for 1 minute, scrape down the sides, then blend for 1 minute longer. The apples should be completely pulverized.

Pour each batch of apple purée (or mash) into the lined strainer. Allow the cider to drip through to the bowl beneath, stirring and pressing on the mash periodically to

help release as much cider as possible. Continue with this process until all of the apples have been juiced. (The cider will darken as you work.)

Bring together all four corners of the dishtowel and twist into a hard ball to squeeze out any remaining cider. (Note: if the bowl fills during juicing, pour the cider into another holding vessel. A second dishtowel may also come in handy if you yield an excess of mash.) Unwrap the towel, stir the mash, and then twist and squeeze again a couple more times to express all the cider.

Refrigerate the apple cider immediately and drink it fresh within 5 days. Or, to keep the cider longer, boil it over high heat to 160°F to pasteurize it. Store for up to two weeks in an airtight container in the refrigerator. For longer-term storage, freeze the cider, being careful to leave $\frac{1}{2}$ inch of headspace in each container to allow for expansion of the liquid. This will preserve the cider for up to 1 year.



apple-stuffed french toast with cider syrup

Use firm, slightly tart baking apples, such as McIntosh or Rome. **Serves 6; yields 2¼ cups filling and 1 cup syrup**

FOR THE FILLING

- 8 oz. cream cheese, at room temperature
- 2 Tbs. granulated sugar
- ½ tsp. ground cinnamon
- ¼ cup sour cream
- 1 cup peeled, chopped apple

FOR THE FRENCH TOAST

- 6 slices (1½ inches thick) cinnamon-raisin bread, challah, or other medium-textured loaf
- 6 large eggs
- ½ cup heavy cream
- 1½ Tbs. unsalted butter
- 1½ Tbs. corn oil

FOR THE SYRUP

- 1 cup apple cider
- ¾ cup light brown sugar
- ¼ tsp. ground cloves
- ½ tsp. ground cinnamon
- 2 Tbs. unsalted butter

MAKE THE FILLING

In a medium bowl, combine the cream cheese, sugar, and cinnamon and beat with a hand mixer on high speed until smooth, scraping the sides of the bowl as necessary, about 1 minute. Gently stir in the sour cream and apple until just combined.

MAKE THE FRENCH TOAST

Create a pocket in each slice of bread by inserting a sharp knife into the center of the top crust and then working the knife in both directions, cutting to within ¼ inch of the sides and bottom (be careful not to puncture the sides).

Squeeze the bread gently to part the opening. Spoon in 2 to 3 Tbs. of the prepared filling and gently press the bread together until the pocket is full but not

bursting; the amount will depend on the size of the bread. Tap the bread on the counter to settle the filling. Wipe any extra filling from the opening with a clean paper towel.

In a medium bowl, whisk the eggs and cream. Dip each slice of stuffed bread into the egg mixture, soaking each side for about 1 minute to coat well and evenly. Stand the pieces upright in a baking dish and drizzle with any remaining egg mixture. Cover and refrigerate.

When ready to serve, heat the oven to 375°F. Lightly grease a baking sheet. In a large skillet, heat the butter and oil over medium-high heat until the butter is melted and foamy. Sauté as many pieces of French toast as

will fit comfortably in the pan at one time, turning once, until golden brown on both sides, about 2 minutes per side; the bread will puff up a bit. Continue with all pieces. Put the sautéed French toast on a greased baking sheet and bake until the filling is heated through, 6 to 8 minutes.

MAKE THE SYRUP

In a medium saucepan, whisk the apple cider, brown sugar, cloves, and cinnamon. Bring the mixture just to a boil and then lower the heat and simmer until thickened and reduced to about 1 cup, 8 to 10 minutes. Stir in the butter until melted. Serve warm over stuffed French toast.



stuff, soak, and cook the french toast



To make the pocket, insert a sharp knife into the center of the top crust of the bread and then work the knife in both directions, cutting to within ¼ inch of the sides and bottom. Be careful not to puncture the sides.



Squeeze the bread gently to part the opening. Spoon in a few tablespoons of the room-temperature filling, being careful not to overstuff or tear the bread. Wipe any extra filling from the opening with a clean paper towel.



Dunk the stuffed bread in a mixture of egg and heavy cream to fully coat each side. Stand the slices in a baking dish, cover, and refrigerate overnight.



Out of the frying pan, into the oven. Sauté, then bake until heated through, and serve.



cider-braised ham

Ginger jam in the glaze gives this ham a spicy-sweet kick. Braising makes the meat incredibly juicy and succulent, though you can also roast it (see variation) if you prefer a firmer, meatier texture. Serves 8 to 12

FOR THE GLAZE

- 1 cup ginger jam, preserves, or marmalade
- 1 Tbs. soy sauce
- 1 Tbs. finely grated lime zest

FOR THE HAM

- 1 8- to 10-lb. bone-in butt-end half city ham
- 6 cups apple cider
- 1 Tbs. allspice berries
- 1 Tbs. whole cloves
- 1 4-inch cinnamon stick

MAKE THE GLAZE

Mix all the ingredients together in a small bowl.

COOK THE HAM

Position a rack in the lower third of the oven and heat the oven to 350°F.

Put the ham cut side down in a large roasting pan (preferably with a domed lid). Add the cider, allspice, cloves, and cinnamon stick.

Cover with the pan's lid or put a small piece of parchment on top of the ham and then tent with heavy-duty aluminum foil, pinching

it over the lip of the roasting pan for a good seal. Cook until an instant-read thermometer inserted into the center of the meat without touching bone registers 130°F, about 2 hours.

Remove the pan from the oven; turn the oven temperature up to 375°F. Transfer the ham to a cutting board. Drain the liquid from the pan and discard. Set the ham cut side down in the pan. Using a brush, slather the glaze all over the exposed parts of the ham.

Cook, basting twice, with the glaze until caramelized at the edges and an instant-read thermometer inserted into the center of the meat without touching bone registers 140°F, 15 to 20 minutes. Transfer the ham to a carving board and let rest for at least 30 minutes and up to 2 hours before carving.

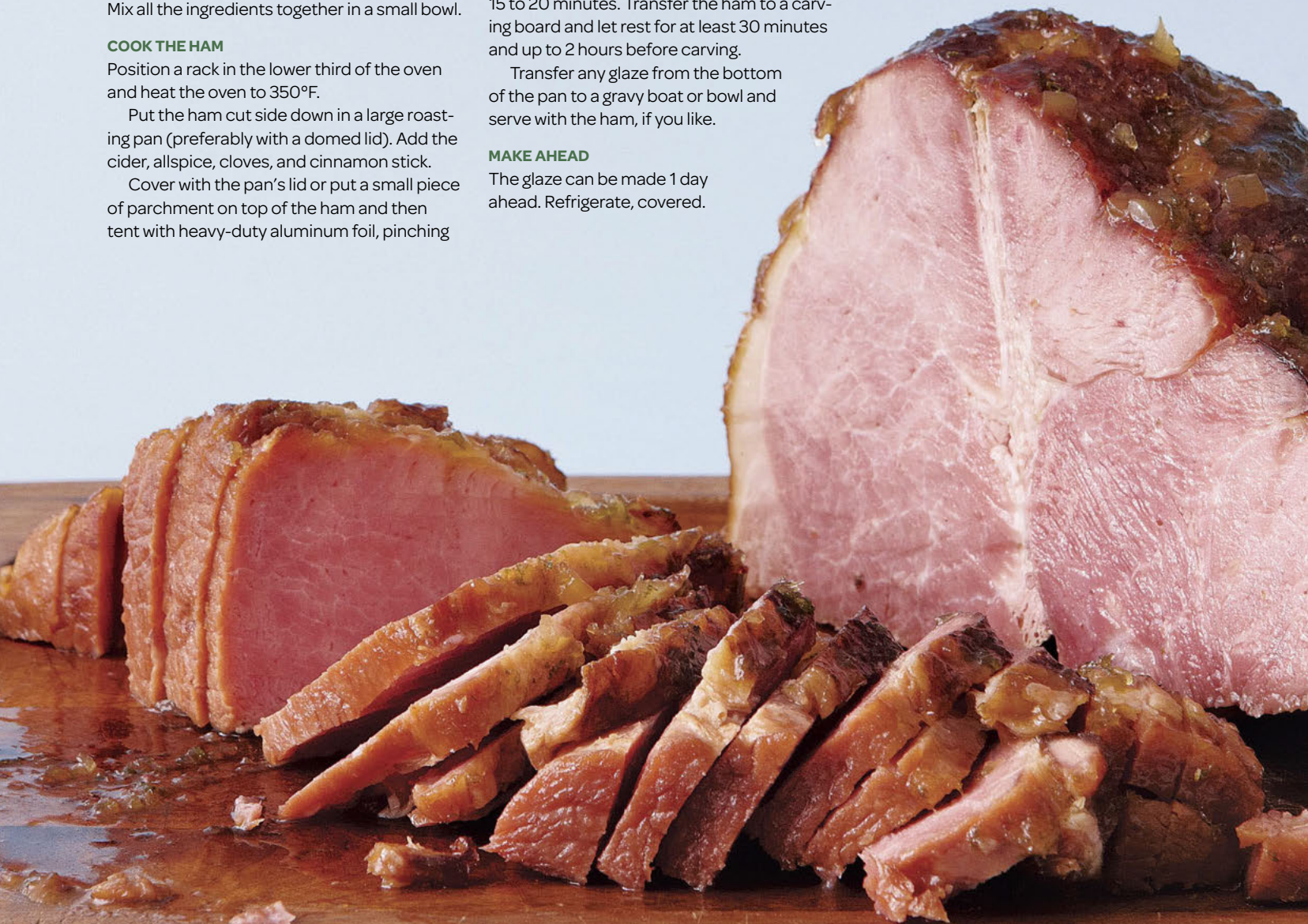
Transfer any glaze from the bottom of the pan to a gravy boat or bowl and serve with the ham, if you like.

MAKE AHEAD

The glaze can be made 1 day ahead. Refrigerate, covered.

VARIATION

Roasted Ham with Ginger-Lime Glaze: Omit the cider and whole spices. Set a flat wire rack in a large roasting pan (preferably with a domed lid) and pour 1½ cups water into the pan. Put the ham cut side down on the rack. Cook, covered, as directed in the master recipe, until an instant-read thermometer registers 130°F, 2 to 2½ hours. After glazing the ham, remove the rack from the pan before returning it to the oven and cooking it as directed in the master recipe.





braised chicken legs with cider, apples, and mustard

Use dry hard cider (which is alcoholic) for this recipe, not fresh sweet cider. Serve over noodles. Serves 4

- 4 bone-in, skin-on medium chicken thighs (1½ to 1¾ lb.)**
- 4 chicken drumsticks (1¼ to 1½ lb.)**
Kosher salt and freshly ground black pepper
- 2 Tbs. vegetable oil**
- 2 medium apples such as Rome, Spy, or Mutsu, peeled, cored, and cut into sixths**
- 2 cups dry hard apple cider**
- ¼ cup Dijon mustard**
- 3 large marjoram sprigs**
- ¼ cup heavy cream**
- 1 Tbs. chopped fresh marjoram**

Position a rack in the center of the oven and heat the oven to 350°F.

Season the chicken pieces generously with salt and pepper. In a straight-sided 10- or 11-inch ovenproof sauté pan with a lid, heat the oil over medium-high heat until very hot. Arrange the chicken pieces skin side down in the pan (it'll be crowded), cover with a splatter screen, if you have one, and cook until deeply browned, about 5 minutes. Turn the pieces over and cook until the other sides are deeply browned, 3 to 5 minutes more. Transfer to a plate. Pour out and discard all but 1 Tbs. of the fat from the pan. Set the pan aside to cool for a few minutes.

Return the pan to medium-high heat, add the apple pieces, and cook, turning once, until both cut sides are golden brown, about 2 minutes per side. Transfer to a different plate. Carefully pour the cider into the pan and bring to a boil, scraping the browned bits from the bottom of the pan with a wooden spoon.

Whisk the mustard into the cider. Return the chicken to the pan, along with any accumulated juices. Add the marjoram sprigs and cover. Transfer the pan to the oven and braise for 10 minutes. Add the apples and continue to braise until the chicken is fork-tender and the drumstick meat starts to come away from the bone, 35 to 40 minutes more.

With a slotted spoon, transfer the chicken and apples to a large serving dish and keep warm by covering the dish loosely with foil. Discard the marjoram sprigs. Tilt the sauté pan and skim off as much fat as possible from the sauce. Bring the sauce to a boil over medium-high heat and whisk in the cream. Reduce the heat to medium-low and simmer until the sauce is slightly thickened, about 5 minutes. Season to taste with salt and pepper. Pour the sauce over the chicken, sprinkle with the chopped marjoram, and serve.



pumpkin panna cotta with apple cider sauce

Apples and pumpkin, two fall favorites, pair up in this elegant, light, silken dessert. The cider sauce is also wonderful over ice cream and on French toast or pancakes.

Serves 6

FOR THE SAUCE

- 1 medium crisp red apple, such as Fuji
- 1 cup granulated sugar
- $\frac{1}{4}$ cup light corn syrup
- 1 inch vanilla bean, split lengthwise
- $\frac{1}{8}$ cup apple cider
- 2 Tbs. apple cider vinegar
- Pinch kosher salt

FOR THE PANNA COTTA

- 1 $\frac{1}{4}$ -oz. envelope unflavored powdered gelatin ($2\frac{1}{4}$ tsp.)
- $1\frac{1}{4}$ cups heavy cream
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{4}$ cup plus 2 Tbs. packed dark brown sugar
- 1 tsp. kosher salt
- $\frac{3}{4}$ tsp. ground ginger
- $\frac{1}{2}$ tsp. pure vanilla extract
- $\frac{1}{2}$ tsp. ground cinnamon
- $\frac{1}{4}$ tsp. freshly grated nutmeg
- $\frac{3}{4}$ cup canned pure pumpkin purée

MAKE THE SAUCE

Halve and core the unpeeled apple. Cut half into $\frac{1}{2}$ -inch pieces and half into $\frac{1}{4}$ -inch dice.

Combine the sugar, corn syrup, and $\frac{1}{2}$ cup of water in a 3-quart saucepan. Scrape the seeds from the vanilla bean into the pan and then drop in the bean. Stir until the sugar is wet and sandy. Cook over medium-high heat without stirring until the sugar begins to turn golden around the edges, about 8 minutes. Stir in the $\frac{1}{2}$ -inch pieces of apple and cook, swirling the pan occasionally, until the sugar is dark golden, 3 to 5 minutes more. Remove from the heat; slowly stir in the cider and cider vinegar, followed by the salt.

Strain the sauce through a fine-mesh sieve into a small heatproof bowl, pressing as much of the apple pulp through the sieve as possible. Quick-chill the sauce by putting the bowl in a larger bowl of ice water and stirring occasionally until cool. Add the diced apple

and refrigerate, covered, until ready to serve. (The sauce will keep for 2 days.)

MAKE THE PANNA COTTA

In a small bowl, whisk the gelatin with $\frac{1}{4}$ cup cold water and set aside.

Whisk the cream, milk, brown sugar, salt, ginger, vanilla, cinnamon, and nutmeg in a 3-quart saucepan over medium heat until just beginning to boil.

Remove the pan from the heat and whisk in the softened gelatin. Whisk in the pumpkin, and then strain through a fine-mesh sieve into a bowl or 2-quart liquid measure. Divide among six 6-oz. ramekins. Refrigerate until firm to the touch, covering with plastic wrap once cool, at least 4 and up to 48 hours.

Unmold the panna cotta by dipping the bottom of each ramekin in hot water for a few seconds and then running a paring knife around the edge all the way to the bottom to loosen it. Cover with a dessert plate and invert, give it a good downward shake, and then remove the ramekin. Serve topped with the sauce.



cider-glazed turnips and apples with sage and bacon

Braising turnips transforms them into translucent, buttery, tender morsels. Small turnips work well in this recipe, but if all you can find are large ones, be sure to peel them thickly or the turnip will be tough and taste bitter. This dish is a perfect accompaniment to roast lamb or pork. Serves 4 to 6

- 1½ lb. small purple-top or white turnips (about 9 small)**
- 4 slices bacon, cut into ½-inch pieces**
- 2 Tbs. unsalted butter**
- 1 cup apple cider**
- 2 tsp. granulated sugar**
- Kosher salt and freshly ground black pepper**
- 1 large firm, sweet apple such as Pink Lady or Braeburn**
- 2 tsp. chopped fresh sage**

Peel the turnips and cut them in half lengthwise. Cut each half into wedges 1 inch thick at the widest point.

Put the bacon pieces in a large skillet and set over medium heat. Cook, stirring occasionally, until crisp, about 8 minutes. Transfer to a plate lined with paper towels. Pour off the bacon fat from the pan and set the pan back on the burner. Add the butter and, when it's melted, add the turnips, apple cider, sugar, and 1½ tsp. salt. Bring to a boil over high heat. Cover the pan with the lid slightly askew, reduce the heat to medium high, and cook at a steady boil, shaking the pan occasionally, until the turnips are just tender but not soft (a pairing knife should enter a turnip with just a little resistance), 8 to 10 minutes. Meanwhile, peel and core the apple and cut it into ½-inch slices.

Uncover the pan, add the sliced apples and sage, and continue to boil, stirring occasionally, until the liquid has reduced to a sticky glaze, 2 to 3 minutes. The turnips should be soft and the apples should be crisp-tender. (If not, add a few tablespoons of water and continue to cook for another 1 to 2 minutes.) Toss in the cooked bacon and season to taste with black pepper and more salt if necessary.





buying a crown roast of pork

Butchers can cut a crown roast of pork in more than one way, so it's helpful to know what you want (and don't want) your roast to look like.

Do: Ask the butcher to remove the chine bone (part of the backbone) in order to bend the roast into the "crown" but not to cut into the meat of the roast. A roast trimmed like this will stay juicy and look pretty, too, which is important because a crown roast is all about dramatic presentation. (The timing for the recipe here is based on a roast trimmed this way.) Also, instead of weight, some butchers want to know the number of ribs you'd like. About 16 ribs makes for a nice crown.

Don't: Buy a roast with the chine bone still attached. The chine, which runs perpendicular to the ribs, makes carving the roast difficult, so if the chine is left on, butchers usually cut through it between each rib to facilitate carving. The problem is that these cuts often continue too far into the meat, partially dividing each chop and making the roast more likely to dry out because more surface area of the meat is exposed.

crown roast of pork with fennel-apple stuffing and cider-bourbon sauce

Since you buy the roast already tied (see above), all you have to do is treat the center of the roast like a bowl and fill it up. Serves 10 to 14

FOR THE SAUCE

- 1 quart apple cider
- 2 cups bourbon
- 2 cups low-salt chicken broth
- ½ cup sour cream
- 1 Tbs. cider vinegar; more to taste
- Kosher salt and freshly ground black pepper

FOR THE STUFFING

- 1 lb. Tuscan bread (or similar crusty artisan-style bread), cut into ½-inch cubes (8 to 9 cups)
- 8 oz. bacon (8 to 10 slices), cut crosswise into ½-inch-wide strips
- 2½ oz. (5 Tbs.) unsalted butter
- 2 medium-small yellow onions, cut into small dice (about 2 cups)

- 1 medium fennel bulb, cut into medium dice (about 3 cups)
- 1 tsp. kosher salt; more to taste
- ½ tsp. freshly ground black pepper; more to taste
- 4 medium Granny Smith apples, peeled, cored, and cut into ½-inch pieces (about 4 cups)
- 2 Tbs. bourbon
- 2 Tbs. apple cider
- 2 Tbs. chopped fresh marjoram
- 1 Tbs. chopped fresh sage
- 2 tsp. fennel seeds, lightly chopped or pulsed in a spice grinder
- ½ tsp. ground allspice
- 2 to 2½ cups low-salt chicken broth

FOR THE ROAST

- 1 16-rib crown roast of pork (8½ to 9½ lb.), chine bone removed and bones frenched; see purchasing information above
- Kosher salt and freshly ground black pepper

MAKE THE SAUCE REDUCTION

Put the cider, bourbon, and chicken broth in a 3- to 4-quart (preferably 8-inch-wide) saucepan and bring to a boil over high heat. Reduce the heat to maintain a very brisk simmer and cook until the sauce has reduced to 1¼ cups, about 1 hour. Set aside until the roast is done. (The sauce can be made to this point and refrigerated up to 2 days ahead.)



MAKE THE STUFFING BASE

Put the bread on a rimmed baking sheet and let it sit out to dry overnight.

Cook the bacon in a 12-inch skillet over medium-high heat, stirring occasionally, until just crisp, 5 to 6 minutes. With a slotted spoon, transfer the bacon to a large mixing bowl. Pour off and discard all but about 1 Tbs. of the bacon fat. Add 3 Tbs. of the butter to the skillet and melt over medium heat. Add the onions, fennel, salt, and pepper and cook, stirring occasionally with a wooden spoon, until softened and lightly browned, 10 to 12 minutes. Transfer to the bowl with the bacon.

Melt the remaining 2 Tbs. butter in the skillet over medium-high heat. Add the apples and cook, tossing or stirring occasionally, until nicely browned on a few sides but still firm, 4 to 6 minutes. Mix the bourbon with the apple cider and 3 Tbs. water. Carefully add it to the pan, scraping with a wooden spoon to loosen the brown bits stuck to the pan. Cook until the deglazing liquid has reduced and coats the apples, about 1 minute. Add the apples to the bowl. Add the marjoram, sage, fennel seeds, and allspice and stir to combine. (The stuffing base can be prepared to this point and refrigerated for up to 12 hours.)

STUFF AND COOK THE ROAST

Let the roast sit out at room temperature for 1 hour. If the stuffing base was refrigerated, let it sit at room temperature, too.

Position a rack in the bottom third of the oven and heat the oven to 500°F. Season the roast all over with salt and pepper. Put the roast on an oiled flat rack set in a roasting pan or heavy-duty rimmed baking sheet. Cover the bones tightly with aluminum foil. Roast the pork for 30 minutes.

Meanwhile, stir the dried bread into the stuffing base. Pour 2 cups of the chicken broth over the mixture and stir to combine. If the bread immediately sucks up the liquid, add the remaining ½ cup broth. The bread should be moist but not soggy. Season to taste with salt and pepper.

Take the roast out of the oven and reduce the oven temperature to 325°F. Remove the foil from the bones and loosely fill the center of the roast with stuffing, mounding it halfway up to the top of the bones (don't worry if the roast doesn't hold very much stuffing; just put in as much as you can). Cover the bones and stuffing tightly with aluminum foil. Set a timer for 1 hour and return the roast to the oven. Wrap the remaining stuffing in a double layer of aluminum foil and set aside.

When the timer goes off, put the wrapped stuffing seam side up in the oven next to the roast. Set a timer for 30 minutes.

When the timer goes off, remove the foil from the roast and open the package of stuffing so the top can crisp up. Set a timer for 15 minutes. When it goes off, start check-

ing for doneness: Insert an instant-read thermometer into the meat between two bones without hitting the bones. The roast is done when the thermometer reads 155°F. Check the temperature in two or three places. The total roasting time will be 2½ to 3 hours.

Slide a wide spatula under the roast to keep the stuffing in and transfer it to a carving board or serving platter. Tent loosely with foil and let rest for 30 minutes. Meanwhile, continue to bake the package of stuffing until the top is crisp and then turn off the oven. Leave the stuffing in the oven until ready to serve.

FINISH THE SAUCE

Shortly before serving, reheat the sauce in a small saucepan over low heat. Remove the sauce from the heat and whisk in the sour cream and vinegar. Season the sauce to taste with salt, pepper, and additional vinegar. Transfer the sauce and the additional stuffing to serving bowls.

PLATE AND SERVE

Remove the strings from the roast. At the table, carve the roast into chops by cutting between the ribs into the stuffing. Serve the sauce and additional stuffing on the side.



apple cider pie

A sprinkling of crushed sugar cubes adds sparkle and sweetness to this fall favorite. **Yields one 9-inch pie**

FOR THE FILLING

- 3 lb. Golden Delicious or Gala apples, peeled, cored, cut into ¾-inch slices, and then halved crosswise**
- ¾ cup apple cider**
- ½ to ¾ cup packed light brown sugar to taste**
- 1 tsp. ground cinnamon**
- ¼ tsp. ground nutmeg**
- 3 Tbs. cornstarch**

FOR THE DOUBLE CRUST

- 1 recipe Classic Pie Crust (at right)**
- 3 Tbs. heavy cream**
- ¼ cup sugar cubes (about 12 small), coarsely crushed**

MAKE THE FILLING

In a large nonreactive pot, mix the apples, all but 2 Tbs. of the cider, the brown sugar, cinnamon, and nutmeg. Bring to a boil over high heat, stirring often, until the sugar has dissolved and the apples are evenly coated. Mix the cornstarch and remaining 2 Tbs. cider into a paste; add this to the apples. Stirring constantly, boil until the

liquid is thickened and clear, about 1 minute (you're not cooking the apples, just thickening the juices). Taste and adjust seasonings if needed. Remove from the heat and let cool.

ASSEMBLE THE PIE

Position racks in the low and middle spots of the oven. Set a foil-lined baking sheet on the lower rack to catch drips. Heat the oven to 425°F.

Roll out one disk of dough and line a 9-inch pie pan, leaving the excess hanging over the side. Cover loosely with plastic while you roll out the other disk between parchment. Load the filling into the shell. Brush the edge of the bottom crust with water. Roll the top crust around the pin and position it over the pie. Gently unroll, centering the dough over the filling. Press the edges together and, with scissors, trim both crusts so they're ½ inch larger than the outer edge of the

pie pan. Tuck this dough under to shape a high edge crust that rests on top of the rim. Pinch-crimp as in the photo above. Brush the heavy cream over the top crust and sprinkle with the crushed sugar cubes, pressing lightly to secure the chunks. With a paring knife, slash two or three vent holes in the top crust.

Bake on the middle rack until the crust is golden and the apples are tender when pierced with a knife, about 55 minutes. If the top starts browning too quickly, tent the pie with foil.

- ¼ lb. (8 Tbs.) cold unsalted butter, cut in ½-inch pieces**
- ¼ cup cold vegetable shortening, cut in ½-inch pieces**
- 2 tsp. fresh lemon juice**
- 3 oz. (¼ cup plus 2 Tbs.) very cold water**

Put the flour, sugar, and salt in a food processor; pulse briefly to combine. Add the butter and shortening; pulse just until coarse crumbs form, about 30 seconds. Add the lemon juice and water. Pulse just until moist crumbs form. Turn the dough onto a work surface and gently shape it into two equal disks 4 to 5 inches in diameter. Wrap in plastic and refrigerate at least 1 hour or up to 1 day.



classic pie crust

This dough keeps in the freezer for 3 months. **Yields enough dough for one 9-inch double-crust pie**

- 11¼ oz. (2½ cups) all-purpose flour**
- 1 Tbs. sugar**
- ½ tsp. salt**

cider and bacon baked beans

These slightly sweet and savory beans are great with sausages or roast pork.

Yields about 2 quarts; serves 8 to 10

- 1 lb. dried Great Northern beans**
- 10 oz. thick-cut bacon, medium diced (8 slices)**
- 1 medium onion, chopped**
- 2 cloves garlic, chopped**
- 6 cups lower-salt chicken broth**
- 1½ Tbs. dry mustard**
- ¼ tsp. freshly grated nutmeg**
- ⅛ tsp. ground cloves**
- Freshly ground black pepper**
- 1 Granny Smith apple, peeled, cored, and small diced (7½ oz.)**
- 1 cup hard apple cider**
- ¼ cup pure maple syrup**
- ¼ cup ketchup**
- 2 sprigs fresh marjoram**
- 2 tsp. cider vinegar (optional)**
- Kosher salt**

Sort through the beans to make sure there are no little stones and then put them in a

large bowl or pot. Add enough cold water to cover the beans by 2 inches and let soak overnight. Alternatively, put the beans in a 4-quart saucepan. Add enough cold water to cover by 2 inches and bring just to a boil. Remove from the heat and soak for 2 hours. Drain the beans well, tilting the colander instead of shaking it to gently extract the water and protect the beans' skins.

Position a rack in the center of the oven and heat the oven to 300°F.

Cook the bacon in a 5- to 6-quart Dutch oven over medium-high heat, stirring occasionally, until golden brown, about 8 minutes. Remove the pot from the heat and with a slotted spoon transfer the bacon to a small bowl. Pour off and discard all but 3 Tbs. of the fat.

Set the pot over medium heat and add the onion and garlic. Cook, stirring occasionally, until soft and golden, about 7 minutes. Add the broth, mustard, nutmeg, cloves, and 1 tsp.

pepper. Stir to combine. Add the beans and bring just to a simmer over medium-high heat. Cover and bake until the beans are easy to bite into but still a little mealy in texture, 45 to 60 minutes.

Stir in the reserved bacon and the apple, cider, maple syrup, ketchup, and marjoram, and bake, uncovered, until the beans are fully tender, 30 to 60 minutes more. Let cool to room temperature, remove the marjoram stems, cover, and refrigerate overnight.

To finish, bring to a simmer, uncovered, over medium heat. Reduce the heat to low and continue to simmer until the sauce is reduced to the consistency of thin gravy, stirring occasionally so the bottom doesn't burn, 40 to 60 minutes. Stir in the vinegar (if using) and season the beans to taste with salt and pepper.





Eat Your Greens

Often overlooked (and overcooked), kale, collards, and mustard greens taste best raw or quickly cooked.

WHEN ALL OF THE TOMATOES have petered out and the cucumber plants are spent, you should be excited to see cold-resistant greens start to appear in bunches at the market. Mustard greens, kale, and collard greens are brawny in taste and texture. They have thick leaves and stems and peppery, earthy flavors that border on bitter. They're delicious, once you know what to do with them.

There's a perception that the best way to tame these greens is to braise them for a long time, usually with some kind of pork. That yields a tender, almost soupy texture and replaces any pungency with a porky flavor. Instead, you can work with the greens by embracing their chewy texture and bold flavor in recipes that use them raw or ever so briefly cooked.

Tackle the toughness of raw greens

For raw dishes, there are two tricks for making thick leaves easier to eat: Either tear them into bite-size pieces and dress them in a vinaigrette, which softens them (and tames their bitterness), or slice them into thin ribbons. And you'll discover that raw greens work well with bright fall flavors—

tangy cranberry vinaigrette, sweet apple relish, vinaigrette made with sweet, charred tomatoes.

On the following pages, you'll see how these flavor pairings and techniques come together to make a refreshing kale salad, a tasty mustard green flatbread, and festive-looking collard green crostini.

Cook greens quickly for bold flavor

When you're in the mood for cooked greens, you can turn to speedy cooking methods to create gratifyingly flavorful dishes that are a far cry from the muddle of those slow braises. A quick braise or sauté softens the greens without turning them to mush, dulling their flavor, or making them bitter, and roasting them creates a crackly-crisp "chip."

Cooked, these greens pair well with warm or fruity flavors—some delicious options are spiced pears with quick-braised collards, and lemon zest with kale chips—and with spicy, porky flavors (such as sautéed mustard greens with chorizo). These full-flavored dishes make complex and truly satisfying starters and sides. Consider those hearty greens demystified.



three ways to trim greens

The ribs in the center of hearty greens are tough and best removed. Here are three fast ways to do it:



1 Fold a leaf in half lengthwise and hold the stem end with one hand. With the other, grasp both sides of the bottom of the leaf and rip upward so that the leaf strips right off.



2 Lay one leaf at a time flat on a cutting board. Use the tip of a paring knife to slice down the sides of the rib. This works best for thinner, more delicate leaves.



3 Stack two or three leaves and fold them in half lengthwise. Use a paring knife to cut the ribs off.

RAW

kale salad with cranberry vinaigrette

The vinaigrette softens the raw kale leaves, so it's essential to let this salad sit for at least 15 minutes before serving. The longer it sits, the more tender the kale will become. **Serves 4 to 6**

½ cup fresh cranberries, rinsed and picked over

1 medium navel orange

2 Tbs. red-wine vinegar

1 Tbs. cranberry juice

1 Tbs. honey

4 Tbs. extra-virgin olive oil

2 tsp. finely grated peeled fresh ginger

Kosher salt and freshly ground black pepper

5 oz. mature curly kale leaves, trimmed and coarsely chopped, or baby kale (5 cups)

Pulse the cranberries in a mini or regular food processor until finely chopped, about 15 one-second pulses. Set aside.

Using a sharp paring knife, cut off the ends of the orange to

expose a circle of flesh. Stand the orange on an end and pare off the peel and pith in strips. Quarter the orange lengthwise; slice each quarter crosswise into ¼-inch-thick pieces.

Whisk together the vinegar, cranberry juice, and honey in a large bowl. Slowly whisk in the olive oil. Whisk in the ginger and chopped cranberries and season to taste with salt and pepper.

Toss the kale and the orange pieces in the dressing. Season to taste with salt and pepper. Let sit for 15 minutes to 1 hour before serving.





QUICK-COOKED

kale chips with toasted lemon zest

Wash and dry the kale leaves well in advance of roasting to ensure that they are completely dry. Serve these highly snackable chips in a wide, shallow dish, or cool to room temperature in a single layer so they don't steam and become soggy. Either way, serve soon after roasting. Serves 4 to 6

- 9 to 11 oz. mature curly kale, trimmed and torn into bite-size pieces**
- 3 Tbs. extra-virgin olive oil**
- 2 tsp. apple-cider vinegar**
- 2 Tbs. finely grated lemon zest (from 2 large lemons)**
- Kosher salt**

Position a rack in the center of the oven and heat the oven to 375°F.

Pile the kale on a large rimmed baking sheet. Toss with the olive oil and vinegar. Sprinkle the lemon zest over the kale and then season very lightly with salt.

Spread the kale evenly on the baking sheet and roast until it has begun to steam and dry out around the edges of the leaves, about 5 minutes. Using tongs, toss the kale, keeping it evenly distributed, and rotate the baking sheet to ensure even cooking. Continue to roast until the kale is dark green and shatteringly crisp, 7 to 10 minutes more. Some of the edges may begin to brown. Serve hot or at room temperature soon after roasting.



RAW

collard green crostini with blue cheese and grape-apple relish

Thick collard greens are easy to eat when sliced into confetti-like strips. Sweet fruit relish and tangy blue cheese balance their mild, earthy flavor. Yields 24 crostini

- $\frac{3}{4}$ cup apple cider
- $\frac{1}{4}$ cup golden raisins
- $\frac{1}{2}$ Granny Smith apple, cored and cut into $\frac{1}{4}$ -inch dice (1 scant cup)
- $\frac{1}{2}$ cup red seedless grapes, quartered
- 1 Tbs. finely chopped fresh flat-leaf parsley
- 2 tsp. thinly sliced scallion
- Kosher salt and freshly ground black pepper to taste
- 24 $\frac{1}{2}$ -inch-thick slices crusty baguette
- 1 Tbs. extra-virgin olive oil; more for brushing
- 2 cups very thinly sliced trimmed collard greens (from 4 large leaves)
- 1 tsp. cider vinegar
- 5 oz. creamy blue cheese, such as Gorgonzola dolce or Roquefort

Position a rack in the upper third of the oven and heat the oven to 350°F.

Briskly simmer the cider in a small saucepan over medium heat until reduced to $\frac{1}{2}$ cup, about 5 minutes. Add the raisins and set aside to cool.

Combine the apple, grapes, parsley, and scallion in a medium bowl. Add the cooled cider mixture and toss. Season to taste with salt and pepper.

Arrange the bread slices on a rimmed baking sheet and brush the tops with olive oil. Bake until crisp and pale golden, about 10 minutes.

In a medium bowl, toss the collard greens with the 1 Tbs. olive oil, the vinegar, and salt and pepper to taste.

Spread the cheese on the crostini. Top with the greens, pressing them gently so they'll stick to the cheese. Using a slotted spoon, top with the relish. Serve immediately.





QUICK-COOKED

collard greens with spiced pears and almonds

Pears and shallots add sweetness, and cayenne and cloves bring gentle heat for a dish that will warm you right up. Briefly braising the greens helps tenderize them without robbing them of their color or turning them bitter. Serves 4 to 6

- 1 oz. (2 Tbs.) unsalted butter
- $\frac{1}{8}$ tsp. ground cinnamon
- Pinch cayenne
- Pinch ground cloves
- 1 Bosc pear, peeled, seeded, and cut lengthwise into 12 slices
- Kosher salt
- $\frac{1}{4}$ cup thinly sliced shallot
- 2 Tbs. extra-virgin olive oil
- 1 lb. collard greens, trimmed and cut crosswise into $\frac{1}{2}$ -inch-wide strips (about 8 cups)
- Freshly ground black pepper
- $\frac{1}{4}$ cup slivered almonds, lightly toasted

Melt the butter in a small saucepan over low heat and stir in the cinnamon, cayenne, and cloves. In a medium bowl, gently toss the pear with the spiced butter mixture and $\frac{1}{4}$ tsp. kosher salt.

Arrange the pear slices in a single layer in a 12-inch skillet and sprinkle the shallots in the spaces between. Cook undisturbed over medium-low heat until the pears are golden on one side, 3 to 5 minutes. Gently turn over the pears and stir the shallots. Cook until golden brown, 3 to 5 minutes. Gently transfer the pears to

a plate, leaving the shallots in the pan. Add $\frac{1}{2}$ cup water to the pan and stir, scraping the bottom of the pan. Transfer the shallots and any liquid to a small bowl or measuring cup. Wipe the skillet clean.

Heat the oil in the skillet over medium heat until shimmering hot. Add half of the greens, quickly stirring and turning with tongs. Once the greens have just begun to wilt, after about 30 seconds, add the remaining greens, turning and stirring briefly. Pour the shallots and liquid over the greens.

Reduce the heat to a gentle simmer and cover with a tight-fitting lid. Braise until the collards are tender, about 5 minutes. Season to taste with salt and pepper and stir in the pears. Serve with the almonds scattered on top.



RAW

mustard green flatbread with charred-tomato vinaigrette

Sweet, smoky, charred late-season tomatoes complement the peppery mustard greens on this flatbread. Any extra vinaigrette is great on salad, green beans, or fish, and will keep in the refrigerator for 5 days.

Serves 6 to 8 as an appetizer; 4 as a main course

- 2 plum tomatoes, cored and halved
- 1½ Tbs. white-wine or Champagne vinegar
- 1 medium clove garlic, peeled
- ½ cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 lb. pizza dough, thawed if frozen
- Flaky sea salt, such as Maldon (optional)
- 5 oz. mustard greens, trimmed and coarsely chopped (about 5 cups)

Position one rack 6 inches below the broiler and another at the

bottom of the oven; heat the broiler on high.

Arrange 3 of the 4 tomato halves cut side down on a small rimmed baking sheet lined with aluminum foil and broil on the top rack until they're blistered and charred, about 5 minutes. Turn the tomatoes over and broil until charred, about 4 minutes more. Let cool. Finely dice the uncooked tomato half and set aside.

Put a large cookie sheet on the bottom rack and heat the oven to 500°F.

In a blender, pulse the charred tomatoes, including the skin, with the vinegar and garlic until coarsely chopped. With the motor running, slowly drizzle the oil through the hole in the lid. Transfer to a small bowl, season with 1 tsp. salt and ½ tsp. pepper, and set aside.

Put the pizza dough on a lightly floured surface. Using a bench knife, divide the dough into 2 equal pieces. Roll them into balls and set one aside, covered with a clean, damp kitchen towel. Using a floured rolling pin, roll the other ball into a 12- to 13-inch round and sprinkle with flaky sea salt or more kosher salt.

Using a peel, transfer the round to the cookie sheet in the oven. (Don't worry if it buckles or wrinkles; this will make for a more interesting shape.) Bake until the dough begins to bubble and brown underneath, about 2 minutes. Flip and bake until golden brown around the edges and bubbly, about 2 more minutes. Transfer to a cooling rack. Repeat with the second ball of dough.

In a large bowl, toss the mustard greens and diced fresh tomato with enough of the vinaigrette to coat. Season to taste with salt and pepper. Divide the greens between the flatbreads, spreading to cover, and serve.





QUICK-COOKED

mustard greens with chorizo and white beans

A riff on the classic Northern Italian dish of greens and white beans, this hearty side dish is great with chicken or fish or over pasta. It can also be served with a piece of crusty bread for a light meal. **Serves 4**

- 1 large clove garlic, minced (1½ tsp.)
- ¼ cup extra-virgin olive oil
- 5 oz. cured chorizo or linguica, casings removed, cut into ½-inch dice (about 1 cup)
- ¾ lb. mustard greens, trimmed and coarsely chopped (about 12 cups)
- 1½ Tbs. sherry vinegar
- 1 14-oz. can Great Northern or cannellini beans, rinsed and drained

Kosher salt and freshly ground black pepper

Combine the garlic and 1 Tbs. of the oil in a small bowl. Set aside.

Heat 1 Tbs. of the oil in a 12-inch skillet over medium heat until shimmering hot. Add the chorizo and cook, stirring occasionally, until lightly browned, about 4 minutes. Transfer the chorizo to a plate lined with a paper towel, and discard the hot fat.

Add the remaining 2 Tbs. oil to the skillet and increase the heat to medium high. As soon as the oil is shimmering hot, add the greens and stir frequently with tongs until wilted, 2 to 3 minutes. Push the greens to the outer edge of the pan, lower the heat to medium low, and pour the garlic and oil mixture in the center. Cook until fragrant, about 30 seconds, then pour the sherry vinegar on top and let sizzle for a

few seconds. Add the beans and gently stir everything into the greens. Gently stir in the chorizo; remove from the heat. Season to taste with salt and pepper and serve.



A photograph of three pumpkins resting on a wooden surface. The pumpkins are orange with prominent ribs and have their stems attached. The background is a rustic, weathered wooden wall. A dark brown rectangular box is overlaid on the lower half of the image, containing white text.

THE GREAT PUMPKIN

With edible seeds, creamy flesh, and a shell that doubles as a serving vessel, pumpkin may be fall's most versatile ingredient.

IT'S A FACT THAT PUMPKINS are good for a lot more than carving. They are beloved mainstay ingredients in pies and cakes but can also be incorporated into a wide variety of other dishes. Here you'll learn how to transform pumpkin into a rich pasta dish, a silky green pumpkin seed sauce, a bright, flavorful soup, and more. Plus, get advice on shopping for pumpkins and storing them when you get home.



brown butter pumpkin layer cake

A gingery glazed nut topping and brown butter-spiked cream cheese frosting are the finishing touches for this spectacular spiced pumpkin cake. Double the topping if you want to pile the nuts on. You can substitute canned pumpkin purée for home-made, if you like.

Serves 8 to 12

FOR THE PURÉE

- 2 tsp. vegetable oil
- 1 medium-large Sugar Pie pumpkin, cut in half from stem to bottom and seeded

FOR THE CAKE

- 6 oz. ($\frac{3}{4}$ cup) unsalted butter; more for the pans
- 9 oz. (2 cups) unbleached all-purpose flour; more for the pans
- $1\frac{1}{2}$ tsp. baking soda
- $1\frac{1}{2}$ tsp. ground cinnamon
- 1 tsp. ground ginger
- $\frac{3}{4}$ tsp. table salt

- $\frac{1}{4}$ tsp. ground cloves
- $1\frac{1}{2}$ cups granulated sugar
- $\frac{2}{3}$ cup firmly packed light brown sugar
- 2 large eggs
- $\frac{1}{2}$ cup buttermilk

FOR THE TOPPING

- $1\frac{1}{2}$ Tbs. unsalted butter
- $\frac{2}{3}$ cup pecans
- $\frac{1}{2}$ cup unsalted, raw, hulled pepitas (see Test Kitchen, p. 111)
- 2 Tbs. firmly packed light brown sugar
- $\frac{1}{4}$ tsp. table salt
- $1\frac{1}{2}$ Tbs. chopped crystallized ginger

FOR THE FROSTING

- 4 oz. ($\frac{1}{2}$ cup) unsalted butter
- 8 oz. cream cheese, at room temperature
- $\frac{1}{4}$ cup firmly packed light brown sugar
- 5 oz. ($1\frac{1}{4}$ cups) confectioners' sugar

MAKE THE PUMPKIN PURÉE

Position a rack in the center of the oven and heat the oven to 350°F. Brush a 9x13-inch baking dish with the oil. Put the pumpkin halves in the dish cut side down and bake until tender when pierced with a fork, about 45 minutes. Let cool. Peel the pumpkin and purée the flesh in a food processor until smooth. You'll need $1\frac{1}{2}$ cups of the purée for the cake. (You can make the purée up to 2 days ahead.) Refrigerate or freeze any remaining purée for another use.

MAKE THE CAKE

Position a rack in the center of the oven and heat the oven to 350°F. Butter and flour two 9-inch round cake pans with removable bottoms (or butter

two 9-inch round cake pans, line the bottoms with parchment, butter the parchment, and flour the pans).

Melt the butter in a heavy-duty 1-quart saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden brown, about 4 minutes. Pour into a small bowl and let stand until cool but not set, about 15 minutes.

In a medium bowl, whisk the flour, baking soda, cinnamon, ginger, salt, and cloves. In a large bowl, whisk $1\frac{1}{2}$ cups of the pumpkin purée with the granulated sugar, brown sugar, eggs, and buttermilk until well blended. With a rubber spatula, stir in the flour mixture until just combined. Gently whisk in the brown butter until completely incorporated. Divide the batter evenly between the prepared pans.

Bake the cakes until a tester inserted in the center comes out clean, about 28 minutes. Let the cakes cool in the pans for 10 minutes. Turn the cakes out



onto racks, remove the pan bottoms or parchment, and let cool completely.

MAKE THE TOPPING

Melt the butter in a heavy-duty 12-inch nonstick skillet over medium heat. Add the pecans and pepitas and cook until the pecans brown slightly and the pepitas begin to pop, about 2 minutes. Sprinkle in the brown sugar and salt and stir until the sugar melts and the nuts are glazed, about 2 minutes. Stir in the ginger. Remove from the heat and let cool in the skillet.

MAKE THE FROSTING

Melt the butter in a heavy-duty 1-quart saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden brown, about 4 minutes. Pour into a small bowl and let stand until the solids settle at the bottom of the bowl, about 5 minutes. Carefully transfer the bowl to the freezer and chill until just firm, about 18 minutes. Using a spoon, carefully scrape the butter from bowl, leaving the browned solids at the bottom; discard the solids.

Using an electric mixer, beat the butter, cream cheese, and brown sugar on medium-high speed until light in color and the brown sugar has dissolved, 2 minutes. Gradually beat in the confectioners' sugar and continue beating until fluffy, 1 to 2 minutes.

ASSEMBLE THE CAKE

Put one cake layer on a cake plate. Spread $\frac{1}{2}$ cup of the frosting on the layer. Sprinkle $\frac{1}{2}$ cup of the nut mixture over the frosting and top with the second layer. Frost the top and sides of the cake with the remaining frosting. Arrange the remaining topping in a ring $1\frac{1}{2}$ inches in from the edge of the cake.

Serve immediately or cover with a cake dome and refrigerate for up to 2 days. Serve at room temperature.



scallops with pumpkin and herbed orzo

This stunning dish gets a double dose of pumpkin. Tender chunks of the sautéed flesh are stirred with orzo, and the dish is finished with a sprinkling of chopped roasted pumpkin seeds.

Serves 4

FOR THE ORZO

Kosher salt

- 3 Tbs. unsalted butter
- 3 cups $\frac{1}{2}$ -inch-diced peeled, seeded pumpkin
- $\frac{1}{2}$ cup finely chopped shallot
- 3 medium cloves garlic, minced
- 8 oz. orzo
- 1 Tbs. chopped fresh flat-leaf parsley
- 1 tsp. chopped fresh marjoram or thyme
- Freshly ground black pepper

FOR THE SCALLOPS

- 1 lb. large all-natural "dry" sea scallops, side muscle removed
- Kosher salt and freshly ground black pepper
- 1 Tbs. unsalted butter
- 2 Tbs. finely chopped shallot
- 2 medium cloves garlic, minced
- $\frac{1}{4}$ cup dry white wine
- $\frac{1}{4}$ cup heavy cream
- 1 tsp. chopped fresh marjoram or thyme
- 2 Tbs. coarsely chopped, salted, roasted hulled pepitas (see Test Kitchen, p. 111)
- 1 Tbs. coarsely chopped fresh flat-leaf parsley

MAKE THE ORZO

Bring a medium pot of salted water to a boil over medium-high heat.

Melt the butter in a 12-inch nonstick skillet over medium heat. Add the pumpkin and shallot and cook, stirring, until the pumpkin is almost tender and the shallot is golden, 6 to 8 minutes. Add the garlic and cook, stirring, until the pumpkin is completely tender, about 2 minutes more. Set aside.

Cook the orzo in the boiling water until al dente. Reserve 1 cup of the water and drain. Add the orzo, parsley, and marjoram to the skillet, along with $\frac{1}{2}$ cup of the reserved pasta water, and stir until blended and heated through, adding more pasta water if necessary, about 1 minute. Season to taste with salt and pepper. Keep warm.

MAKE THE SCALLOPS

Pat the scallops dry and season generously with salt and pepper. Melt the butter in a 12-inch nonstick skillet over medium-high heat. Add the scallops to the skillet and cook, flipping once, until browned on both sides yet just barely cooked through, about $1\frac{1}{2}$ minutes per side. Transfer to a plate. Stir the shallot and garlic into the butter, add the wine, and bring to a boil, scraping the bottom of the pan with a wooden spoon. Stir in the cream and marjoram and boil until thickened, about 1 minute. Return the scallops and any liquid to the skillet and stir briefly over medium heat.

Divide the orzo and scallops among four plates and drizzle with the sauce. Sprinkle with the pepitas and parsley and serve.



pasta with pumpkin, sausage, and cavolo nero

This hearty fall dish is a wonderful way to incorporate fresh pumpkin into a simple but thoroughly satisfying midweek meal. Serves 6

Kosher salt

- 1 lb. sweet Italian sausage, casings removed if using links
- 1 Tbs. olive oil (optional)
- 1 medium yellow onion, chopped
- 3 cups $\frac{3}{4}$ -inch-diced peeled, seeded pumpkin
- $\frac{1}{4}$ cup dry white wine
- 4 cloves garlic, minced
- 1 tsp. dried marjoram
- 1½ cups low-salt chicken broth
- 10 oz. cavolo nero kale (aka Lacinato, black, or dinosaur kale), trimmed, ribs removed, leaves cut into 1-inch pieces
- 8 oz. dried campanelle pasta
- $\frac{1}{2}$ cup grated Parmigiano-Reggiano; more for serving
- Freshly ground black pepper

Bring a large pot of well-salted water to a boil over high heat.

In a heavy-duty 12-inch skillet over medium heat, cook the sausage, breaking it up into small pieces with a wooden spoon, until

mostly browned, 6 to 8 minutes. Push the sausage toward the edge of the skillet and add the olive oil if the center of the pan is dry (this will depend on the amount of fat in the sausage). Add the onion and cook until golden and the sausage is well browned, about 8 minutes. Stir in the pumpkin, wine, garlic, and marjoram and cook until the wine evaporates, 3 to 4 minutes. Add $\frac{3}{4}$ cup of the broth and cook until the pumpkin is almost tender, about 8 minutes. Add the kale and the remaining $\frac{3}{4}$ cup broth, cover, and cook until the pumpkin and kale are tender, about 4 minutes.

Meanwhile, cook the pasta in the boiling water according to package directions until al dente. Reserve $\frac{1}{2}$ cup of the pasta water and then drain well. Add the pasta to the skillet with enough of the pasta water to coat the pasta and vegetables generously. Stir in the Parmigiano and season to taste with salt and pepper. Serve with additional Parmigiano.



roasted pepitas

These unhulled pepitas are perfect for eating out of hand. In recipes calling for pepitas as an ingredient, use hulled pepitas (see Test Kitchen, p. 111, for more information).

PLAIN PEPITAS

Position a rack in the center of the oven and heat the oven to 400°F. Scoop the seeds from a pumpkin—the amount will vary depending on the size and variety of the pumpkin. Use your fingers to rake the seeds free from the strands of pumpkin fiber. For every cup of seeds, stir in 1 Tbs. grapeseed oil. Spread the seeds on a large baking sheet and sprinkle lightly with kosher salt. Roast until golden, 8 to 12 minutes. Cool and serve warm or at room temperature. Roasted pumpkin seeds will keep for several days stored in an airtight container at room temperature.

FLAVORED PEPITAS

Sprinkle the seeds with chili powder, smoked paprika, curry powder, or another favorite spice before roasting. Or for a sweet treat, toss with cinnamon-sugar after roasting.





pumpkin soup with sage and gruyère croutons

Large sage-laced Gruyère croutons offer a crunchy contrast to the silky, creamy soup. Serves 4 as a main course, 6 as an appetizer

- 2 Tbs. unsalted butter
- 1 medium yellow onion, sliced
- 6 cups 1-inch-diced peeled, seeded pumpkin
- 2 medium cloves garlic, sliced
- ½ cup dry white wine
- 8 medium fresh sage leaves
- 4 to 6 cups low-salt chicken broth
- 2¼ cups packed grated Gruyère
- Kosher salt and freshly ground black pepper

- 6 slices rustic bread (each about 6 x 2 inches and ½ inch thick)
- 1 tsp. minced fresh sage

Melt the butter in a heavy-duty 4- to 5-quart pot over medium heat. Add the onion and cook, stirring occasionally, until tender, 6 to 8 minutes. Stir in the pumpkin and garlic and cook, stirring, 1 minute more. Add the wine and the sage leaves and cook, stirring, until the wine evaporates, about 5 minutes. Stir in 4 cups of broth, cover, and simmer, adjusting the heat as needed, until the pumpkin is very tender, about 25 minutes.

Add ¼ cup of the Gruyère and using a handheld or standard blender, purée the soup (in batches, if necessary). Season to taste with salt and pepper.

Return to a gentle simmer, stirring constantly and adding more broth as necessary to achieve a thin soup with the consistency of heavy cream. (The soup can be prepared up to 3 days ahead. Let cool, cover, and refrigerate. Reheat to serve.)

Position a rack about 6 inches from the broiler and heat the broiler on high. Arrange the bread on a baking sheet. Toast under the broiler, 1 to 2 minutes per side. Sprinkle the croutons with the remaining 2 cups cheese and the minced sage and season with pepper. Broil until the cheese melts and is bubbly, about 2 minutes. Ladle the soup into warm bowls and serve with the croutons.





pumpkin enchilada casserole with red chile sauce and poblano-pepita salsa

If you need a vegetarian “star” for the Thanksgiving table, this is it. (But if you have leftover cooked turkey on hand, it would make a delicious addition to the filling.) Serves 6 to 8

FOR THE SAUCE

- 3 oz. dried California chiles (about 10)
- $\frac{3}{4}$ oz. dried ancho chiles (about 2)
- 6 large cloves garlic, peeled
- 2 tsp. dried oregano
- 1 Tbs. olive oil
- 1 Tbs. all-purpose flour
- 1 Tbs. light brown sugar
- Kosher salt

FOR THE FILLING

- 2 Tbs. olive oil
- 1 large yellow onion, cut into small dice
- 4 large cloves garlic, finely chopped
- 1 Tbs. ground cumin
- 3 cups $\frac{1}{2}$ -inch-diced peeled, seeded pumpkin
- $\frac{1}{2}$ cup low-salt chicken broth or vegetable broth
- 2 cups diced leftover skinless roast turkey or rotisserie chicken (optional)
- Kosher salt

FOR ASSEMBLY

- Olive oil
- 10 6-inch corn tortillas
- 3 cups packed grated Monterey Jack cheese ($\frac{3}{4}$ lb.)

- 1 recipe Poblano-Pepita Salsa (at right)
- Crema Mexicana or sour cream, for serving

MAKE THE SAUCE

Stem, seed, and rinse the chiles. Put the chiles, garlic, oregano, and 3 cups water in a 3-quart saucepan over medium heat. Bring to a boil and reduce the heat to low. Simmer, stirring occasionally, until the chiles and garlic are very tender, about 30 minutes. Remove from the heat, cover, and let stand for 30 minutes. Purée in a blender.

Heat the olive oil in a 4-quart saucepan over medium heat. Add the flour and stir until it begins to color, 2 to 3 minutes. Carefully stir in the chile mixture—it will spatter—and bring to a boil. Stir in the sugar and 2 tsp. salt. Keep warm.

MAKE THE FILLING

Heat the olive oil in a 12-inch skillet over medium-high heat. Add the onion and cook, stirring, until nicely browned, about 11 minutes. Add the garlic and cook, stirring, for 2 minutes. Add the cumin and cook until fragrant, about 30 seconds. Add the pumpkin and stir to coat. Lower the heat to medium, add the broth, cover, and simmer until the pumpkin is just tender, about 10 minutes. Stir in the turkey (if using) and season to taste with salt.

ASSEMBLE

Position a rack in the center of the oven and heat the oven to 350°F. Brush a 9x13-inch baking dish with olive oil. Spread $\frac{3}{4}$ cup of the sauce evenly over the bottom of the dish.

Heat a griddle or cast-iron skillet over medium-high heat and brush lightly with oil. One at a time, heat 5 tortillas until softened and pliable, about 1 minute per side. Arrange the griddled tortillas over the sauce in the pan (you can cut them to fit if necessary). Spread $\frac{1}{2}$ cup sauce over the tortillas. Spoon the filling evenly over the sauce and top with 1 cup cheese. Drizzle $\frac{1}{2}$ cup of the sauce over the cheese. Heat the remaining tortillas on the griddle. Arrange the tortillas evenly over the sauce, filling, and cheese. Spread the remaining sauce over the tortillas and sprinkle with the remaining cheese. Bake until the cheese bubbles and the casserole is heated through, 30 to 35 minutes. Let sit for at least 10 minutes before serving with the salsa and crema.



poblano-pepita salsa

Toasted pumpkin seeds add a surprising crunch to this fresh topping for the enchiladas. Yields about 2½ cups

- 2 medium poblano chiles
- 1 lb. tomatillos, husked and rinsed
- $\frac{1}{2}$ cup unsalted, roasted, hulled pepitas (see Test Kitchen, p. 111)
- $\frac{1}{4}$ cup packed chopped fresh cilantro
- Kosher salt

Char the chiles over a gas burner or under a broiler until blackened on all sides, 6 to 8 minutes. Transfer to a bowl, cover with plastic, and cool. Peel, stem, seed, and finely chop the chiles.

Heat a griddle or large cast-iron skillet over medium-high heat. Cook the tomatillos, turning occasionally, until dark brown in spots, 8 to 10 minutes. Transfer to a plate to cool.

Coarsely chop the pepitas in a food processor; transfer to a medium bowl. Without washing the food processor, add the tomatillos and process to the consistency of a chunky sauce. Transfer to the bowl with the pepitas. Stir in the chiles, cilantro, and salt to taste.

Make ahead: The sauce may be made 3 days ahead, the filling 2 days ahead, and the salsa 1 day ahead. Refrigerate separately. Return the salsa to room temperature for serving.



pumpkin and sweet potato purée with orange and thyme

The pumpkin shell, used here as a serving vessel, makes for a dramatic presentation, but feel free to skip it for a casual dinner. This makes a great side dish for roast poultry or pork. Serves 4

- 2 Tbs. unsalted butter; more for the baking sheet
- 1 small (1½ lb.) Sugar Pie pumpkin
- 1 medium (2- to 2¼-lb.) Sugar Pie pumpkin
- 1 large (14- to 16-oz.) sweet potato
- 2 Tbs. light brown sugar
- 1 tsp. finely grated orange zest
- 1 tsp. minced fresh thyme
- Kosher salt and freshly ground black pepper

Position a rack in the center of the oven and heat the oven to 375°F.

Generously butter a rimmed baking sheet. Cut the small pumpkin in half lengthwise and put it cut side down on the baking sheet. Cut a ½-inch lid from the stem end of the medium pumpkin and put both pieces cut side down on the same baking sheet. Cut the sweet potato in half lengthwise and place cut side down on the same baking sheet. Cover the vegetables tightly with foil and bake until the sweet potato and halved pumpkin are very tender and the larger pumpkin is tender when pierced with a fork, about 1½ hours. Let stand until cool enough to handle.

Scoop the seeds from the halved pumpkin and discard. Remove the skin and put the flesh in a food processor. Peel the sweet potato and add it to the processor, along with the butter, brown sugar, orange zest, and thyme. Purée until smooth and season with salt and pepper.

Scoop the seeds from the larger pumpkin, leaving the shell and flesh intact. Season the inside of the pumpkin lightly with salt and pepper. Transfer the purée to the pumpkin shell and top with the lid. (If you can't fit all the purée, put the remainder in a small baking dish, cover, and bake alongside the pumpkin.) Put the pumpkin on the baking sheet and bake until the pumpkin and purée are heated through, about 40 minutes. Transfer to a serving plate and serve, spooning the purée from the pumpkin.



Buyer's Guide

WHAT TO BUY

Save the hefty, perfectly shaped jack-o'-lantern varieties like Connecticut Field and Spirit for Halloween; their flesh is thin and stringy, with little flavor. At this time of year, farmers' markets and pumpkin patches are brimming with heirloom varieties that are great for cooking, so watch for rare finds.

Local pumpkins will vary by region, but here are three relatively common types that make delicious eating. They are interchangeable with one another in all the recipes here, except for the cake and the pumpkin and sweet potato purée, which call specifically for Sugar Pie pumpkins.



Sugar Pie

(and the similar Baby Pam and New England Pie)

These small, volleyball-size, thin-skinned, burnt-orange pumpkins are probably the most commonly found baking pumpkins. They have sweet, smooth flesh that tends to be firm and dry, so they're especially good for pie. If you find one with stringy flesh, don't bake or cook with it because it will spoil the texture of the finished dish.



Casper

Casper pumpkins are white on the outside and dark orange inside. They resemble the traditional jack-o'-lantern pumpkin in shape and tend to be heavy, at 10 to 20 pounds.



Marina di Chioggia

(aka Chioggia Sea Pumpkin)

This Italian heirloom pumpkin originally comes from Chioggia, near Venice. It's a large (about 10 pounds), blue-green, bumpy, ridged pumpkin, with dense, meaty, yellow-orange flesh.

HOW TO BUY

Look for pumpkins that are free of cracks and soft spots. Be sure to inspect both the stem and bottom ends. If you're at a farmers' market or pumpkin patch, ask the farmer if the pumpkins have been exposed to frost. If they have, they will spoil quickly.

HOW TO STORE

Most pumpkins can be stored, or cellared, in a cool, dark place for two to six months, depending on the variety. Arrange them in a single layer on top of a breathable surface such as cardboard or wood. Check on them every two weeks and immediately use (or discard) any that are starting to soften.

ZESTY ROASTED VEGETABLE COMBINATIONS

Roasted vegetables become vibrant side dishes when tossed with flavorful finishing ingredients.

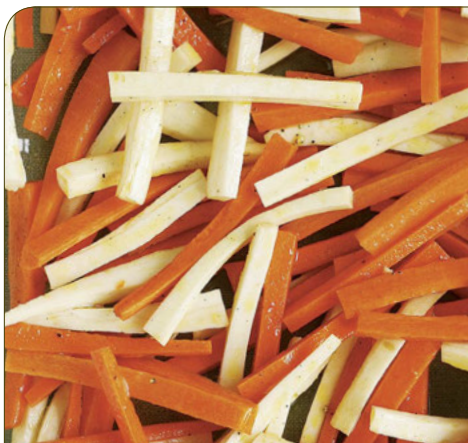
CRISP, GOLDEN, AND INTENSELY FLAVORED roasted vegetables are a great way to round out the plate during the blustery days of fall and winter. And although plain roasted vegetables make great basic side dishes, you'll find that tossing them with bright accents really punctuates the deep, rich flavor of the veggies. There are a handful of recipe ideas on pp. 86–87, but you can adopt a method for customizing roasted vegetables by tossing in your own choice of flavors when you follow the steps on the facing page.

Wait until the end of cooking to toss vegetables with flavorful ingredients. Nuts, butter, and cheese

often burn if they roast in the pan with the vegetables, and liquids like citrus juices can cause the vegetables to steam instead of roast. Hardy wood-stemmed herbs like rosemary and thyme are the exception: Because they can withstand high heat, they can be tossed with the vegetables before roasting. Also, garlic burns after about 30 minutes, so if you choose to add it to quick-cooking vegetables, you can do so before roasting. If you're using vegetables that take longer to cook, you can stir a small amount of raw garlic into the vegetables after they're done. (See the box on the facing page for roasting times.)



three steps to customizing roasted vegetable dishes



1 Choose veggies that cook at the same rate

If you want to improvise your own roasted vegetable dish, first choose vegetables that will all cook at about the same rate, and be sure to cut them into similar-size pieces.

LONG COOKING TIME (30 MINUTES OR LONGER):

- Potatoes
- Sweet potatoes
- Carrots
- Parsnips
- Rutabaga
- Winter squash
- Brussels sprouts

AVERAGE COOKING TIME (ABOUT 20 TO 30 MINUTES):

- Turnips
- Onions
- Cauliflower
- Broccoli
- Sugar snap peas
- Quartered shallots
- Fennel
- Whole garlic cloves

QUICK COOKING TIME (UNDER 20 MINUTES):

- Green beans
- Mushrooms
- Thinly sliced shallots or onions



2 Use a heavy pan and high heat

For roasting vegetables, it's best to use a heavy roasting pan or Pyrex baking dish, not a baking sheet. Because roasting pans and baking dishes are designed to withstand high heat, they help keep the vegetables from burning. Pick the right size pan for the job at hand. And don't be afraid to crank up the heat and let the vegetables sizzle. The heat blisters the vegetables' surfaces, and this is just what you're after—a pale-looking vegetable will have a pale flavor to match.



3 Add flavor after roasting with toss-ins

- Nuts and seeds: toasted pecans, almonds, walnuts, pistachios, hazelnuts, pine nuts, pumpkin seeds, sesame seeds, shelled sunflower seeds
- Cheeses: goat cheese, blue cheese, feta, shaved Parmigiano-Reggiano
- Sauces and dressings: vinaigrettes, curry pastes
- Butter: flavored with herbs and zest
- Juices: fresh lemon, lime, orange, or grapefruit
- Zests: freshly grated lemon, lime, or orange
- Delicate oils: truffle oil, walnut oil, avocado oil
- Chopped fresh leafy herbs: basil, cilantro, parsley, mint, dill
- Garlic: finely chopped (add according to vegetable cooking time)

roasted carrots and parsnips with shallot and herb butter

Bright and vibrant, this dish features an abundance of fresh herbs. **Serves 2 to 3**

- 5 large carrots (about 1 lb.), peeled**
- 4 large parsnips (about 1 lb.), peeled**
- 3 Tbs. extra-virgin olive oil**
- 1½ tsp. kosher salt**
- ½ tsp. freshly ground black pepper**
- ¼ cup unsalted butter, softened at room temperature**
- 2 Tbs. minced shallot**
- 2 Tbs. finely chopped fresh chives**
- 1½ tsp. finely chopped fresh rosemary**
- 1½ tsp. chopped fresh thyme**
- 1 clove garlic, minced**

Position a rack in the center of the oven and heat the oven to 450°F.

Cut the carrots and parsnips into 2-inch-long by ¼-inch-thick matchsticks. Put them in a large bowl; toss with the oil. Sprinkle with the salt and pepper and toss again. Transfer the vegetables to a 10x15-inch Pyrex dish and roast, stirring every 15 minutes, until the vegetables are nicely browned, 40 to 45 minutes.

Meanwhile, combine the butter, shallot, chives, rosemary, thyme, and garlic in a small bowl and stir well. Add the butter to the roasted vegetables and toss to coat. Serve immediately.



thai chiles

Fiery Thai chiles don't mellow when cooked. Their main purpose in this dish is to add a colorful contrast—and some heat.

spicy asian roasted broccoli and snap peas

If you have trouble finding fresh Thai chiles (also called bird chiles), try using the same amount of the dried version.

Serves 4

- 5 cups broccoli florets (from about 2 broccoli crowns)**
- 3 cups (about 12 oz.) fresh sugar snap peas, trimmed**
- 6 to 8 red or orange fresh Thai chiles, stems trimmed**
- 3 Tbs. extra-virgin olive oil**
- 2 Tbs. plus 1 tsp. toasted sesame oil**
- 1 tsp. kosher salt**
- 2 Tbs. fresh cilantro leaves, chopped**
- 1½ Tbs. light-colored (white or yellow) miso**
- 1 Tbs. honey**
- 2 tsp. sambal oelek (Asian chile paste)**
- 1 tsp. finely grated orange zest**
- 1 tsp. grated fresh ginger**
- 1 clove garlic, minced**

Put the broccoli, peas, and chiles in a large bowl; toss with 2 Tbs. of the olive oil and 2 Tbs. of the sesame oil. Sprinkle with salt and toss again. Transfer the vegetables to a 10x15-inch Pyrex dish and roast, stirring once, until the peas are lightly browned and the broccoli tops are quite dark in spots, about 22 minutes.

Meanwhile, in a small bowl, whisk the remaining 1 Tbs. olive oil, 1 tsp. sesame oil, cilantro, miso, honey, sambal oelek, orange zest, ginger, and garlic. Pour the mixture over the vegetables and toss to coat. Remove the chiles (or leave them in for color but warn diners not to eat them). Serve immediately.



Position a rack in the center of the oven and heat the oven to 450°F.

garlic-roasted green beans and shallots with hazelnuts

Chopped hazelnuts are a fine flavor match for green beans—and a refreshing departure from the more expected almonds. **Serves 4**

- 6 medium shallots**
- 1 lb. green beans, trimmed**
- 5 medium cloves garlic, coarsely chopped**
- 3 Tbs. extra-virgin olive oil**
- 1 tsp. kosher salt**
- ½ tsp. freshly ground black pepper**
- ¼ cup finely chopped fresh flat-leaf parsley**
- ¼ cup coarsely chopped toasted hazelnuts**
- 1 tsp. finely grated lemon zest**

Position a rack in the center of the oven and heat the oven to 450°F.

Slice each shallot lengthwise into ¼-inch slices. Put the shallots,

green beans, and garlic in a large bowl; toss with the oil. Sprinkle the salt and pepper over the vegetables and toss again. Transfer to a 10x15-inch Pyrex dish and roast until the vegetables are tender and very lightly browned, stirring once, 18 to 20 minutes.

Meanwhile, combine the parsley, hazelnuts, and lemon zest in a small bowl. Sprinkle the parsley mixture over the roasted vegetables and toss to coat. Serve immediately.



roast in olive oil

For the best browning, toss vegetables thoroughly in olive oil before roasting. For great flavor, add butter after roasting.

roasted brussels sprouts with potatoes and bacon

Potatoes give this dish some heft, while bacon adds a delicious smokiness. If you don't have small potatoes, cut medium ones in half and then quarter each half so they're about the same size as the halved Brussels sprouts. **Serves 6**

- 1½ lb. baby Yukon Gold potatoes, quartered (or halved if very small)**
- 1 lb. Brussels sprouts, trimmed and halved**
- 6 medium shallots, quartered**
- 3 slices thick-cut bacon, cut crosswise into ½-inch strips**
- 3 Tbs. extra-virgin olive oil**
- 2 tsp. kosher salt**
- ½ tsp. freshly ground black pepper**
- 2 Tbs. unsalted butter, melted**
- 2 tsp. fresh lemon juice**

Position a rack in the center of the oven and heat the oven to 450°F.

Combine the potatoes, Brussels sprouts, shallots, and bacon in a large bowl; toss with the oil. Sprinkle with the salt and pepper and toss again. Transfer the vegetables and bacon to a 10x15-inch Pyrex dish and roast, stirring every 15 minutes, until the vegetables are tender and well browned, 35 to 40 minutes total.

Combine the melted butter and lemon juice in a small bowl. Pour the butter mixture over the roasted vegetables and toss to coat. Serve immediately.







An Autumn Harvest Menu

Delight your guests with the flavors of fall in this warming meal.

A DELICIOUS ALCHEMY, cheddar cheese, apple cider, roast pork, almonds, and chocolate work together in this special but very doable menu for fall. The pork gets extra succulence

from an apple cider glaze that doubles as a basting and drizzling sauce. Baking the cake a day in advance allows for a more relaxed pace the day of the dinner.

menu

cheddar-pecan gougères
cider-glazed pork loin with fennel purée
sautéed swiss chard
frangipane ripple chocolate pound cake



shopping list

FRESH PRODUCE

- 3 lb. Swiss chard (about 3 bunches)
- 2 lb. red-skinned potatoes, all roughly the same size
- 1 medium fennel bulb
- 1 medium onion
- 1 bunch fresh chives
- 2 bulbs garlic
- 5-in.-long piece fresh ginger

MEAT, EGGS & DAIRY

- 3-lb. boneless pork loin
- 1½ lb. unsalted butter
- 10 large eggs
- 1 cup whole milk

OTHER GROCERIES

- 4 cups apple cider
- ¾ cup chopped pecans
- ¾ cup homemade or low-salt canned chicken broth
- ½ cup dry white wine
- ½ cup almond paste
- ½ cup sliced blanched almonds
- 3 Tbs. white truffle oil (or substitute extra-virgin olive oil)
- 1 whole nutmeg

PANTRY STAPLES

- 1½ cups all-purpose flour
- 3 cups cake flour
- 2¾ cups granulated sugar
- ¾ cup unsweetened Dutch-processed cocoa
- 3 Tbs. vegetable oil
- 3 Tbs. extra-virgin olive oil
- 2 tsp. baking powder
- 1 tsp. pure vanilla extract
- ¼ tsp. table salt
- Crushed red chile flakes (pinch)
- Cayenne pepper (pinch)
- Kosher salt
- Whole black peppercorns

start with a simple dough made in a saucepan, scoop it, and bake until golden and fragrant



Flour, butter, and water come together in a ball that needs just a few minutes of beating before adding the eggs.



The dough starts out slippery, then gets satiny. After you add an egg, beat the dough until it goes through these two stages before adding the next egg.

cheddar-pecan gougères

These classic French cheese puffs are impressive and addictive. Yields about 4 dozen 2-inch puffs

- 1½ cups water**
- 4 oz. (½ cup) unsalted butter, cut into 4 chunks**
- 1 tsp. kosher salt**
- Pinch cayenne**
- Pinch freshly grated nutmeg**
- 7 oz. (1½ cups) all-purpose flour**
- 6 large eggs, cracked into a small bowl; plus 1 more if needed**
- ¾ cup lightly toasted chopped pecans**
- 5 oz. grated very sharp Cheddar (about 1½ cups, lightly packed)**
- ¼ cup finely shredded Parmigiano-Reggiano**

Position racks in the top and middle of the oven and heat the oven to 425°F. Line two baking sheets with parchment.

In a medium heavy-based saucepan, heat the water, butter, salt, cayenne, and nutmeg over high, stirring to melt the butter. Bring to a boil and then dump in all the flour at once. Take the pan off

the heat and stir vigorously with a wooden spoon until you get a smooth, thick paste. Put the pan back on the stove, reduce the heat to low, and stir another minute or so to cook off more moisture. The dough should start to form a shiny ball and pull away from the sides and bottom of the pan.

When the dough is dry enough, take the pan off the heat. (Transfer to a stand mixer bowl now, if using.) Pour in 1 egg and then beat until it's well blended and the dough is smooth again. Repeat five more times and then start to test the dough's consistency: it should fall from the spoon in a graceful "plop." If it seems too stiff, whisk up the last egg and add a bit of it and test again. (Note: if you're using a stand mixer, use the paddle attachment. Use only low speed and don't overmix or the puffs will be tough.)

Add the pecans and Cheddar to the dough and carefully fold to distribute them. With a mini ice-

cream scoop or two tablespoons, drop mounds about the size of a whole walnut shell onto the baking sheets, spaced about 1 inch apart. Sprinkle the shredded Parmigiano on top.

Bake in the heated oven until puffed, deep golden brown, and just barely moist inside, 25 to 30 minutes (you'll have to break one open to really check the doneness). Switch the positions of the baking sheets after 15 minutes for even baking. Transfer the gougères to a cooling rack. Repeat with any remaining dough. Serve when just barely warm or at room temperature.

Variation: Roquefort & Walnut Gougères. Substitute the same amount of walnuts for the pecans and 4 oz. crumbled Roquefort or other blue cheese for the Cheddar.



When just right, the dough falls from the spoon in a heavy strand, which means it will stay mounded once you spoon it onto the baking sheet.



A scoop (or two spoons) is quick, easier than using a pastry bag, and creates an appealing rustic look.



A good gougère has a deep golden color, which comes from sufficient time in the oven. An underbaked puff will be bland and will collapse too much.

cider-glazed pork loin with fennel purée

Ginger's spicy warmth awakens the apple flavor in the glaze. The glaze provides an appealing sweet-tart counterpoint to the garlic-studded pork's earthiness. **Serves 6**

FOR THE PORK LOIN

- 1 3-lb. boneless pork loin
- 12 cloves garlic, peeled and halved lengthwise
- Kosher salt and freshly ground black pepper
- 3 Tbs. vegetable oil
- 4 Tbs. unsalted butter
- 2 Tbs. homemade or low-salt canned chicken stock

FOR THE CIDER GLAZE

- 1 Tbs. unsalted butter
- 3 Tbs. minced fresh ginger
- 4 cups apple cider
- ½ cup sugar
- 6 whole black peppercorns

FOR THE FENNEL PURÉE

- 4 Tbs. unsalted butter
- 1 medium bulb fennel, trimmed, cored, and thinly sliced
- 1 medium onion, thinly sliced
- 3 cloves garlic, thinly sliced
- Kosher salt and freshly ground black pepper to taste
- ½ cup dry white wine
- ¾ cup homemade or low-salt canned chicken stock; more for thinning

FOR THE POTATOES

- 2 lb. new potatoes (preferably red-skinned), roughly the same size, scrubbed
- 6 Tbs. unsalted butter
- ½ cup minced chives
- 1 Tbs. white truffle oil or extra-virgin olive oil
- Kosher salt and freshly ground black pepper to taste

TO PREPARE THE PORK LOIN

Heat the oven to 350°F. With a sharp paring knife, cut 24 slits, 1 inch deep, all over the pork loin, spaced at least 1 inch apart. Push half a clove of garlic into each slit. Season the pork well with salt and pepper. In a large skillet, heat the vegetable oil until very hot. Add the pork and sear well on all sides. Remove from the heat and let cool a bit. Transfer the pork to a roasting pan, add the butter and chicken broth, and put the pan in the oven. Roast the pork, basting frequently with the pan drippings, for about 45 minutes. (Meanwhile,

make the cider glaze; see method below.) Begin brushing the cider glaze over the pork every 5 minutes for another 20 to 25 minutes (for a total cooking time of about 1 hour, 10 minutes) or until an instant-read thermometer reads 140°F (the meat will continue to cook as it rests). Reserve any remaining glaze, remove the pork from the oven, tent with foil, and let it rest at least 10 to 15 minutes before slicing.

PREPARE THE GLAZE

While the pork is roasting, melt the butter in a medium saucepan. Add the ginger and sauté gently for 2 to 3 minutes. Add the cider, sugar, and peppercorns. Simmer vigorously until syrupy, about 25 minutes; the sauce may reduce to about one-quarter of its original volume, depending on how sweet the cider is. Strain the glaze. You should end up with about 1½ cups of glaze.

MAKE THE PURÉE

In a large skillet, melt the butter. Add the fennel, onion, and garlic. Season lightly with salt and pepper and cook uncovered over medium heat, stirring frequently, until the vegetables begin to soften and brown, about 15 minutes. Turn the heat to medium low and continue to cook, stirring occasionally, until the vegetables are evenly colored, very wilted, and deep brown, about 40 minutes total. Add the wine and simmer until reduced to a syrup. Add the chicken stock and simmer until reduced slightly, 1 to 2 minutes. Transfer to a blender or food processor and purée. Taste and add salt and pepper, if needed. Thin the purée to desired consistency with the extra chicken broth. Keep warm.

MAKE THE POTATOES

Put the potatoes in a stockpot and cover with 3 quarts well-salted water. Bring to a gentle boil; cook until tender, 20 to 40 minutes depending on the size of the potatoes. Drain. Smash the hot potatoes with a potato masher. Fold in the butter, chives, and truffle oil or olive oil. Season with salt and pepper.

TO SERVE

Cut the meat into thin slices, spoon a thick ring of purée around the plate, arrange the potatoes and pork on top, and drizzle with the glaze.





menu timeline

1 DAY AHEAD

- Bake the cake.
- Make the cider glaze.

IN THE MORNING

- Wash and cut the chard.
- Put garlic in the pork.
- Make the fennel purée.

2 HOURS BEFORE GUESTS ARRIVE

- Bake the gougères.

1 HOUR BEFORE GUESTS ARRIVE

- Put the pork in the oven.
- Make the smashed potatoes; keep warm.

JUST BEFORE SERVING

- Sauté the chard.
- Slice the pork.
- Reheat the fennel purée and extra glaze.



sautéed swiss chard

Swiss chard cooks up similarly to spinach but has a lot more personality. On its own, it's plenty satisfying, but the versatile vegetable also readily takes to other flavorings. Serves 4

- 2 lb. Swiss chard (from about 2 bunches)**
- 2 Tbs. extra-virgin olive oil**
- 2 tsp. finely chopped garlic (from about 4 cloves)**
- Kosher salt**
- Pinch crushed red chile flakes**

Fill a sink with cold water and wash the Swiss chard to remove any grit. Transfer to paper towels and let dry for a couple of minutes (it's fine if a little water clings to the leaves).

Remove the thick part of each stem by cutting a V-shaped notch partway into the leaf **1**. Split each leaf in half lengthwise by slicing down the center rib. Stack the halved leaves (in batches if necessary) and cut them in half crosswise to get 4- to 6-inch pieces.

Heat the oil in a large skillet over medium-high heat for 1 minute. Working in batches, pile the Swiss chard into the pan, turning and tossing gently until the leaves begin to wilt and turn glossy **2**. Add a new batch of leaves as the previous batch wilts and makes room for more.

When all the chard is wilted, sprinkle in the garlic and a little salt and toss well. Lower the heat to medium low, cover, and cook for 4 minutes. Remove the lid, raise the heat to high, add the chile flakes, and continue to cook for 2 minutes so that much of the liquid evaporates; the leaves should be tender but not overly soft. Serve immediately.



prep & cook the swiss chard



1
First, remove the stem and cut the leaves into manageable pieces.



2
Next, sauté the leaves quickly in a little oil until they wilt, then cover them to steam briefly.

frangipane ripple chocolate pound cake

The flavor of this cake is better, and it will slice easier, if you bake the cake a day ahead. Canned almond paste works well for this, but if you use almond paste from a tube, which is softer, the frangipane will need less time to soften when you take it out of the refrigerator. Yields about 20 slices

FOR THE ALMOND PASTE FRANGIPANE

- 1½ oz. (¼ cup) sliced
blanched almonds
- 4 oz. (½ cup) almond paste
- ¼ cup sugar
- 1 egg
- 2 oz. (4 Tbs.) unsalted
butter, softened at room
temperature

FOR THE CAKE

- 9¼ oz. (2½ cups) cake flour;
more for the pan
- 2 tsp. baking powder
- ¼ tsp. salt
- 2½ oz. (¾ cup) unsweetened
Dutch-processed cocoa
- 10 oz. (20 Tbs.) unsalted butter,
softened at room tempera-
ture; more for the pan
- 2 cups sugar
- 3 eggs
- 1 tsp. pure vanilla extract
- 1 cup whole milk

TO MAKE THE FRANGIPANE

In a food processor, blend the almonds, almond paste, and sugar until the nuts are finely ground. Add the egg and butter; process until smoothly blended. Cover and refrigerate.

TO MAKE THE CAKE

Remove the frangipane from the refrigerator and make sure all other ingredients are at room temperature. Position a rack in the lower third of the oven and heat the oven to 350°F (325°F if your cake pan has a dark finish). Grease and lightly flour a 12-cup bundt pan. Sift together the cake flour, baking powder, salt, and cocoa; set aside. Using the beater

attachment on an electric mixer (or the paddle attachment, if you have one), beat the butter at medium speed until creamy and smooth, 30 to 45 seconds. Add the sugar. Beat until the mixture is fluffy and light in color, 4 to 5 minutes, scraping down the bowl as needed. Add the eggs one at a time, beating well after each addition. Add the vanilla. At very low speed, add the dry ingredients alternately with the milk in three additions, starting and ending with the dry ingredients, blending just until smooth. Scrape down the sides of the bowl as needed.

Spoon about 2 cups of batter into the pan, spreading evenly. Spoon half the frangipane filling in dollops over the center of the batter. Spread the filling evenly over the batter, avoiding the center tube and the sides of the pan (to achieve a neat, contained design). Spoon about 1½ cups of batter evenly over the filling. Spoon the remaining frangipane over the batter, spreading evenly. Spoon the remaining batter over evenly.

Bake just until the cake springs back lightly when touched in the center and just starts to come away from the sides of the pan, 60 to 65 minutes (65 to 70 minutes with a dark pan at 325°F). Transfer the pan to a cooling rack. Let the cake cool upright in the pan for 15 to 20 minutes before inverting. Let the cake cool completely on a wire rack.





how to layer the batter



Spoon the frangipane onto the cake batter. Don't let the filling touch the sides of the pan.



Top with 1½ cups more batter, then lay down the remaining frangipane for the second layer of filler. Spoon the remaining cake batter over evenly.



Classic FALL PIES

For desserts that are just right for the season,
learn our secrets to the flakiest crusts and
tastiest fillings.

IN FALL, THERE ARE SO MANY OCCASIONS FOR PIE-MAKING, from holiday meals to dinner parties to school bake sales. So when you're ready to crank up the oven, look no further than the four recipes here. With traditional flavors like pumpkin, pear, pecan, and sweet potato, there's something for everyone.



fresh pear pie with dried cherries and brown sugar streusel

A hint of spice lets the delicate flavor of the pears shine through, while the dried cherries are a welcome alternative to traditional raisins. **Serves 8**

FOR THE STREUSEL

- 4½ oz. (1 cup) unbleached all-purpose flour
- ½ cup old-fashioned rolled oats
- ½ cup packed light brown sugar
- ¼ tsp. table salt
- 4 oz. (8 Tbs.) unsalted butter, melted

FOR THE FILLING

- 3 lb. ripe Anjou or Bartlett pears (5 or 6 medium), peeled and cored, cut lengthwise into 8 wedges and then crosswise into ½-inch slices (about 7 cups)
- 1½ Tbs. fresh lemon juice
- ¾ cup granulated sugar
- 1½ oz. (¾ cup) unbleached all-purpose flour
- ¼ tsp. table salt
- ¼ tsp. ground cinnamon

¼ tsp. freshly grated nutmeg

¾ cup dried tart cherries, coarsely chopped

1 blind-baked All-Butter Piecrust (recipe on p. 100)

Position a rack in the center of the oven, set a heavy-duty rimmed baking sheet on the rack, and heat the oven to 350°F.

MAKE THE STREUSEL

In a medium bowl, combine the flour, oats, sugar, and salt. Using your fingers, blend the butter into the flour mixture. The mixture will be moist. Set aside.

MAKE THE FILLING

In a large bowl, toss the pears with the lemon juice. In a small bowl, whisk the sugar, flour, salt, cinnamon, and nutmeg. Add the sugar mixture to the pears and toss well to combine.

Stir in the cherries.

Mound the filling into the piecrust. Sprinkle the streusel topping over the pear mixture, pressing the streusel between your fingers into small lumps as you sprinkle.

Put the pie on the heated baking sheet and bake until the pastry is golden brown and the filling is bubbly and thickened at the edges, 55 to 65 minutes. Rotate the pie halfway through baking, and if the pastry or streusel browns before the filling has thickened, loosely cover the top or edges of the pie as needed with a pie shield or a sheet of aluminum foil.

Transfer to a rack and let cool completely before serving. The pie can be stored at room temperature for up to 2 days.



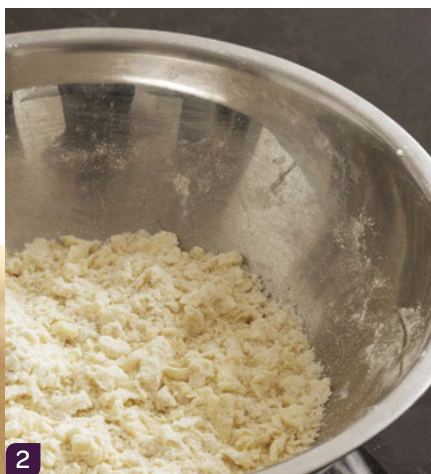
all-butter piecrust

This pie dough can be made ahead and refrigerated overnight or frozen (before or after rolling) for up to 3 months. Simply transfer the dough to the refrigerator the night before you plan to make the pie, and it'll be ready to go.

Yields one 9-inch piecrust

- 6 oz. (1½ cups) unbleached all-purpose flour**
- 1 tsp. granulated sugar**
- ¾ tsp. table salt**
- 4 oz. (8 Tbs.) cold unsalted butter, preferably European style, cut into ¾-inch pieces**
- 3 to 4 Tbs. ice water**

MAKE THE DOUGH



MAKE THE DOUGH

Put the flour, sugar, and salt in a medium bowl and stir with a rubber spatula or a fork to combine. Add the butter to the bowl. Rub the cold chunks of butter between your fingertips, smearing the butter into the flour **1** to create small (roughly ¼-inch) flakes of fat **2**.



Drizzle 3 Tbs. ice water over the flour mixture. Stir with the spatula or fork, adding 1 Tbs. more water if necessary, until the mixture forms a shaggy dough that's moist enough to hold together when pressed between your fingers **3**.

With well-floured hands, gently gather and press the dough together, and then form it into a disk with smooth edges **4**. Wrap the dough in plastic and chill for at least 1 hour, but preferably 2 to 4 hours, before rolling.

ROLL THE DOUGH

Let the chilled dough sit at room temperature to soften slightly—it should be cold and firm but not rock hard. Depending on how long the dough was chilled, this could take 5 to 20 minutes. When ready to roll, lightly flour the countertop or other surface (a pastry cloth, silicone rolling mat, or parchment on a counter also works great) and position the rolling pin in the center of the



ROLL THE DOUGH



dough disk. Roll away from you toward 12 o'clock, easing the pressure as you near the edge to keep the edge from becoming too thin. Return to the center and roll toward 6 o'clock. Repeat toward 3 and then 9 o'clock, always easing the pressure at the edges and picking up the pin rather than rolling it back to the center **5**.

Continue to "roll around the clock," aiming for different "times" on each pass until the dough is 13 to 14 inches in diameter and about $\frac{1}{8}$ inch thick. Try to use as few passes of the rolling pin as possible. After every few passes, check that the dough isn't sticking by lifting it with a bench knife (dough scraper). Reflour only as needed—excess flour makes a drier, tougher crust. Each time you lift the dough, give it a quarter turn to help even out the thickness.

LINE THE PIE PLATE

Gently transfer the dough to a 9-inch pie plate, preferably metal, by folding it in half and unfolding it into the plate. Do not stretch the dough as you line the pan, or it will spring back when baked. Gently lift the outer edges of the dough to give you enough slack to line the sides of the pan without stretching the dough **6**.

Trim the overhanging dough to 1 inch from the edge of the pan. Roll the dough under itself into a cylinder that rests on the edge of the pan **7**.

CRIMP THE EDGE

have one hand on the inside of the edge and one hand on the outside, and use the index finger of the inside hand to push the dough between the thumb and index finger of the outside hand to form a U or V shape **8**. Repeat around the edge of the pie plate,

LINE THE PIE PLATE



creating a crimped edge whose individual flutes are about an inch apart. As you are going along, if you notice that the edge is not perfectly symmetrical and that the amount of dough you'll have to crimp seems sparse in places, take a bit of trimmed scrap, wet it with a drop or two of water, and attach it to the sparse area by pressing it firmly into place.

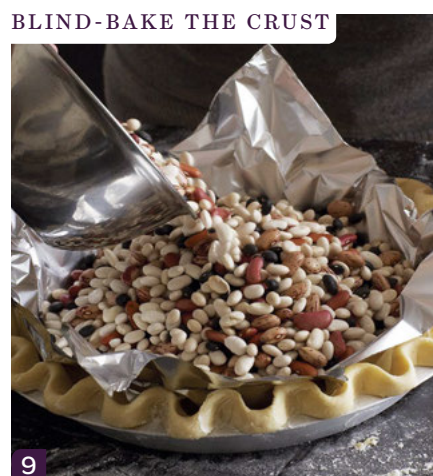
Prick the sides and bottom of the crust all over with a fork. Refrigerate until firm, about 1 hour or overnight. This will relax the dough and help prevent the edges from caving in.

BLIND-BAKE THE CRUST

Position a rack in the center of the oven and heat the oven to 425°F. Line the chilled piecrust with foil and fill it with dried beans or pie weights **9**. Bake for 15 minutes; remove the foil and the beans or weights. Reduce the oven temperature to 375°F. Bake until the bottom looks dry but is not quite done and the edges are light golden, 5 to 7 minutes more **10**. Let cool on a rack.



BLIND-BAKE THE CRUST





Make Ahead

You can make and freeze the crust up to 2 weeks ahead. The pie may be filled and baked up to 2 days ahead.



sugar and spice pumpkin pie with brandied ginger cream

It's worth freshly grinding the spices for this rich and silky pie; they add a depth and vibrancy you just don't get with the pre-ground variety. **Serves 8 to 10**

FOR THE CRUST

- $\frac{1}{2}$ tsp. table salt
- $6\frac{3}{4}$ oz. (1 $\frac{1}{2}$ cups) unbleached all-purpose flour
- 5 oz. (10 Tbs.) cold unsalted butter, cut into 1-inch pieces

FOR THE FILLING

- 1 15-oz. can pure pumpkin
- 2 large eggs
- 1 large egg yolk
- 1 cup heavy cream
- 1 Tbs. brandy
- $\frac{3}{4}$ cup lightly packed light brown sugar
- 1 tsp. ground ginger
- 1 tsp. freshly ground cinnamon stick (or 1 $\frac{1}{2}$ tsp. pre-ground cinnamon)
- $\frac{1}{2}$ tsp. table salt
- $\frac{1}{8}$ tsp. freshly grated nutmeg
- $\frac{1}{8}$ tsp. freshly ground black pepper
- Pinch freshly ground cloves (or $\frac{1}{8}$ tsp. pre-ground cloves)

FOR THE CREAM

- 1 cup heavy cream
- 2 Tbs. packed light brown sugar
- 1 tsp. ground ginger
- 1 tsp. brandy

MAKE THE CRUST

In a small bowl, stir the salt into $\frac{1}{2}$ cup very cold water until dissolved. Put the flour in a food processor and scatter the butter on top. Pulse until the mixture forms large crumbs and some of the butter is in pieces the size of peas, about 8 pulses. Add the salt water and pulse until the dough begins to come together in large clumps, about 7 pulses—you'll still see some butter pieces. Shape the dough into a 1-inch-thick disk, wrap in plastic, and chill for at least 1 hour or up to overnight.

On a lightly floured surface, roll the dough into a circle 16 inches in diameter and $\frac{1}{8}$ inch thick. Transfer to a 9-inch ceramic, metal, or glass pie plate, easing the dough into the bottom and sides and then gently pressing into place. For a traditional crimped edge, trim the overhanging dough to $\frac{1}{2}$ inch from the edge of the plate. Fold the overhang under and

crimp decoratively. To make the fancier edge decoration pictured on the facing page, see Test Kitchen on p. 109. Wrap and refrigerate for at least 30 minutes or up to overnight, or freeze for up to 2 weeks.

BLIND-BAKE THE CRUST

Position a rack in the center of the oven and heat the oven to 400°F. Line the chilled pie shell with parchment and fill it with dried beans or pie weights. Bake until the sides have just set and look dry, 16 to 20 minutes (lift the parchment to check). Remove the weights and parchment and bake until the edges are light golden and the bottom is pale and completely dry, about 5 minutes. If the dough starts to bubble while baking, gently push the bubbles down with the back of a spoon. Let the crust cool completely on a wire rack before filling.

MAKE THE FILLING AND BAKE THE PIE

Heat the oven to 325°F. In a large bowl, whisk the pumpkin, eggs, egg yolk, cream, and brandy.

In a small bowl, mix the brown sugar, ginger, cinnamon, salt, nutmeg, pepper, and cloves. Whisk the sugar mixture into the pumpkin mixture.

Pour the filling into the cooled piecrust. Bake until the pie is set around the outside but still slightly wet and jiggly in the center, about 1 hour. The filling will continue to set as it cools. Let the pie cool completely on a wire rack and then refrigerate for at least 2 hours and up to 2 days before serving.

MAKE THE CREAM JUST BEFORE SERVING

Whip the cream with an electric mixer on medium-high speed until it forms very soft peaks, about 2 minutes. Add the sugar, ginger, and brandy and continue whipping until it forms medium-firm peaks, about 30 seconds longer. Dollop in the center of the pie, leaving a band of filling visible around the edge of the pie, or dollop on individual servings.



pecan pie

This recipe is a great combination of flaky, buttery, tender crust, crunchy pecans, and luscious, not-too-sweet filling. Yields one 9-inch pie; serves 8 to 10

FOR THE PIE DOUGH

- 7½ oz. (1 ¾ cups) unbleached all-purpose flour; more for rolling
- 2 Tbs. granulated sugar
- 1 tsp. kosher salt
- 6 oz. (¾ cup) cold unsalted butter, cut into small cubes
- 5 to 7 Tbs. ice water

FOR THE FILLING

- 8 large egg yolks
- 1 tsp. pure vanilla extract
- ¾ cup packed light brown sugar
- 4 oz. (½ cup) unsalted butter, cut into 4 pieces
- ½ cup light corn syrup
- ½ cup heavy cream
- ½ tsp. kosher salt
- 1½ cups pecan halves, toasted, cooled, and coarsely chopped

MAKE THE PIE DOUGH

Put the flour, sugar, and salt in a food processor and pulse to combine. Add the butter and pulse until the largest pieces are about the size of corn kernels, 8 to 12 one-second pulses. Drizzle 5 Tbs. of the ice water over the flour mixture and pulse until the mixture becomes a moist, crumbly-looking dough that holds together when squeezed in your hand, 4 to 6 pulses. If the dough is still dry, add another tablespoon or two of ice water and test again.

Turn the dough out onto a clean work surface. Gently gather and press the dough into a disk. Wrap the dough in plastic and chill for at least 1 hour or up to 2 days (or freeze for up to 1 month; defrost in the refrigerator overnight before using).

Let the dough sit at room temperature to soften slightly (it should be firm but not rock hard), 5 to 20 minutes, depending on how long it was chilled. Roll the dough on a lightly floured work surface with a lightly floured rolling pin until it's about 13 inches wide and ⅛ inch thick. Roll from the center of the dough to the edges and try to use as few passes as possible to avoid overworking the dough. After every few passes, run an offset spatula or a bench knife under the dough to be sure it isn't sticking, and give the dough a quarter turn. Reflour the work surface and rolling pin only as needed—excess flour makes the crust tough.

Transfer the dough to a 9-inch pie plate by rolling it around the rolling pin and unrolling it into the plate. You can also fold the dough in half and unfold it into the plate. To fit the dough into the plate, gently lift the edges to create enough slack to line the sides without



make & add the filling



Constant whisking is the secret to incorporating the hot sugar mixture into the yolks without curdling them. Stabilize the bowl with a towel.



Pour the filling over the pecans in a slow, spiral motion; if you go too fast, the pecans may move, leaving gaps in the finished pie.

stretching the dough. Trim off all but $\frac{3}{4}$ inch of the overhang. Roll the dough under itself to build up the edge of the crust. Crimp the edge of the crust with your fingers. With the tines of a fork, prick the crust all over. Chill for up to 1 hour in the refrigerator or about 30 minutes in the freezer.

Position a rack in the center of the oven and heat the oven to 425°F. Line the piecrust with foil and fill with dried beans or pie weights. Bake for 15 minutes. Remove the foil and weights. Reduce the oven temperature to 375°F and continue baking until the bottom looks dry and the edges are golden, 5 to 7 minutes more. Let cool on a rack while you prepare the filling. Reduce the oven temperature to 325°F and put a large, rimmed baking sheet on the oven rack.

MAKE THE FILLING

Put the egg yolks in a medium heatproof bowl set on a kitchen towel and add the vanilla.

Combine the sugar, butter, corn syrup, cream, and salt in a 1-quart saucepan. Heat over medium heat, stirring often, just until the butter is melted and the mixture is hot but not boiling, 3 to 5 minutes. Whisking vigorously and constantly, very slowly pour the hot sugar mixture into the yolks. Strain through a fine strainer set over a 1-quart measuring cup.

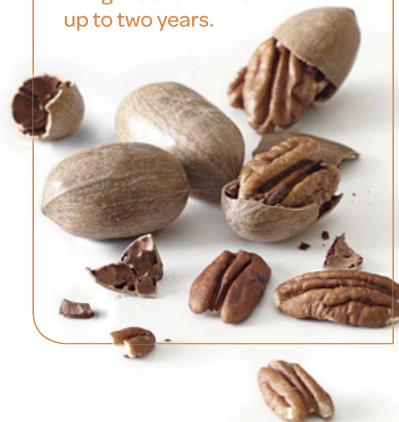
FILL AND BAKE THE PIE

Spread the toasted pecans evenly in the piecrust. Slowly pour the filling over the pecans. Put the pie on the baking sheet and bake until the center of the pie is slightly firm to the touch and the filling doesn't wobble when the pie is nudged, 35 to 40 minutes. Let cool for at least 1 hour before serving. The pie can be made up to 1 day ahead (store covered with plastic at room temperature), but it's best eaten warm or at room temperature on the day it's made.



fresh pecans are key

The star of this pie is the pecans, which southerners pronounce pih-kahns, not pee-kans. The oil in pecans can spoil quickly, so be sure to taste them before starting the recipe. If they taste rancid or musty, throw them out and buy fresh ones. To avoid spoilage, store unshelled pecans in an airtight container in a cool, dry place for up to a year, or freeze shelled pecans in an airtight container for up to two years.





sweet potatoes

Sweet, moist, and typically orange, this root vegetable is often and incorrectly called a yam. (True yams are starchy and dry with a white flesh and thick dark skin and are not available in most grocery stores.) A Thanksgiving favorite, sweet potatoes have thin, edible skins and come in many shapes and colors, from the more common orange-fleshed varieties to yellow- and even purple-fleshed ones. The deep-orange sweet potatoes are usually moister and sweeter than their yellow counterparts. Highly nutritious (they're rich in beta carotene, vitamin C, and good carbohydrates), they're good baked, fried, sautéed, and braised and used for soups and in stews.

Sweet potatoes come into season in late summer and are available right through spring, but they're at their best in the fall and early winter. Choose firm, unblemished sweet potatoes and handle them with care, as they bruise easily. If baking them, look for uniformly sized ones so they will cook at the same pace.

Stored in a dark, cool place with good air circulation, they'll keep for months. They will get drier, but they're still perfectly good.

sweet potato pie

Because of its similar texture, sweet potato is a natural stand-in for pumpkin in this spin on the traditional Thanksgiving pie.

Serves 8 to 10

FOR THE PIE DOUGH

- 6 oz. (1½ cups) unbleached all-purpose flour
- ½ tsp. granulated sugar
- ½ tsp. kosher salt
- 3 oz. (6 Tbs.) cold unsalted butter, cut into ½-inch pieces
- 1 oz. (2 Tbs.) cold vegetable shortening, cut into ½-inch pieces
- 3½ Tbs. ice water; more as needed

FOR THE FILLING

- 2 medium to large sweet potatoes (12 to 14 oz. each)
- 1 cup half-and-half
- 3 large eggs
- ¾ cup packed light brown sugar
- 2 tsp. dark rum
- 1½ tsp. ground ginger
- 1½ tsp. ground cinnamon
- 1 tsp. pure vanilla extract
- ½ tsp. kosher salt
- ¼ tsp. ground cloves



**Pinch ground or freshly
grated nutmeg**

**Pinch freshly ground
black pepper**

**Lightly sweetened whipped
cream for serving (optional)**

MAKE THE PIE DOUGH

Combine the flour, sugar, and salt in a large bowl. Add half of the butter. Using your hands, gently toss the butter to coat each piece with flour. Using a pastry cutter or 2 knives, cut the butter into the flour until the mixture has the texture of coarse oatmeal. Add the remaining butter and the shortening, gently toss, and quickly cut again until the larger pieces are about the size of kidney beans.

While tossing the mixture with your hand, sprinkle the ice water on top. Continue to toss between your fingers until moistened evenly. The dough should look shaggy but hold together when gently squeezed in the palm of

your hand. If not, add a little more water. Gather the dough into a ball—don't knead it; just squeeze it into one solid mass. Press the dough into a flat disk and wrap tightly in plastic. Refrigerate for at least 2 hours or up to 2 days.

On a lightly floured surface, roll out the dough to a ⅛-inch-thick round, 12 to 13 inches in diameter. Gently fit the dough into a 9-inch pie plate, being careful not to stretch it. Trim the edge to a ½-inch overhang. Fold the overhang under to create a thick edge—if some areas are sparse, use the trimmings to bulk them up. Crimp the edge. Prick the dough all over with a fork. Cover and refrigerate until firm, at least 1 hour or overnight.

Position a rack in the center of the oven and heat the oven to 425°F.

Line the pie shell with parchment or foil and fill with pie weights or dried beans. Bake until the edges are just beginning to turn golden, about 15 minutes. Carefully remove the parchment and weights and reduce the oven temperature to 375°F. Continue to bake until the bottom of the crust looks dry and is just beginning to turn golden, 10 to 15 minutes more. Let cool completely on a wire rack.

MAKE THE FILLING

Raise the oven temperature to 400°F. Prick each potato once and roast on a rimmed baking sheet until tender, about 1 hour. Let cool.

When the potatoes are cool enough to handle, peel them and cut away any dark spots. Pass the potatoes through a food mill or

potato ricer; you'll need 2 cups. (The potatoes can be prepared to this point up to a day ahead. Refrigerate and return to room temperature before continuing with the recipe.)

Put the potato purée, half-and-half, eggs, sugar, rum, ginger, cinnamon, vanilla, salt, cloves, nutmeg, and pepper in a blender and blend until well combined, 1 to 2 minutes. Transfer the sweet potato mixture to a 3-quart saucepan and warm just slightly (to about 100°F) over medium-low heat, stirring constantly, about 2 minutes. Pour the filling into the baked pie shell and bake at 400°F until just set in the center, 25 to 30 minutes. Transfer to a wire rack and let cool completely. Slice and serve with a generous dollop of whipped cream (if using).



test kitchen

TIPS • TECHNIQUES • INGREDIENTS



All you need to make a savory vegetarian broth are a few vegetables, herbs, and spices.

TECHNIQUE

Vegetable broth

Over the years, we've tried many brands of vegetable broth, and the flavor is often disappointing. Fortunately, homemade vegetable broth is relatively quick and inexpensive to make. Try it in the **Butternut Squash and Swiss Chard Stew** on p. 30.

homemade vegetable broth

Use this savory broth in place of chicken broth in any recipe. Yields 6 to 7 cups

- 6 medium carrots, chopped
- 3 medium celery stalks, chopped
- 1 large yellow onion, chopped
- 1 medium leek (including dark green parts), chopped
- ½ cup coarsely chopped fresh flat-leaf parsley
- 2 tsp. fresh thyme leaves or 1 tsp. dried
- 1 dried bay leaf
- 1¼ tsp. sea salt
- 1 tsp. black peppercorns

Combine all of the ingredients in a 6-quart pot. Add 3 quarts of water and bring to a boil over high heat. Lower the heat to maintain a simmer and cook until flavorful, about 50 minutes. Strain the broth through a colander, then once more through a fine sieve. Store in the refrigerator for up to 5 days or in the freezer for up to 6 months.



GLOSSARY

What's the difference between stock and broth?

The art of stock and broth making is one of the first subjects you're taught in culinary school. Bones, you learn, are what make a stock a stock and not a broth. The bones, with little to no meat on them, lend gelatin to the stock, giving it "body." Stock may or may not also contain aromatics, like vegetables or herbs.

Broth, on the other hand, is made from meat, vegetables, and aromatics. Though it's sometimes made with meat still on the bone, broth's distinguishing flavor comes from the meat itself. Compared with stock, it has a lighter body and a more distinctly meaty or vegetal flavor. Broth is more or less ready to eat, whereas stock typically needs some enhancement for further cooking.



TECHNIQUE

Clever crust

To give a holiday dessert like the **Sugar and Spice Pumpkin Pie** on p. 103 a festive look, try decorating the crust with overlapping rounds of extra pie dough. Just follow the recipe with the modifications below (you'll need an egg white and about 1 tsp. demerara or turbinado sugar in addition to the other crust ingredients). You can use this technique with any sturdy pie dough, provided you have enough excess dough for the cutouts.

Shape and blind-bake the dough. After you transfer the dough to the pie plate, trim the overhanging dough flush with the edge of the pie plate. Transfer the dough trimmings to a small tray lined with parchment; cover and refrigerate to use for the cutouts. Chill and then blind-bake the crust as directed. Let the crust cool completely on a wire rack.

Decorate the edge. On a lightly floured surface, roll the reserved excess dough a little to flatten and even it out. Cut out about 45 circles 3 cm in diameter. Lightly whisk the egg white in a small bowl. Brush the edge of the blind-baked crust with egg white. Overlap the cutouts around the edge of the piecrust; they should cover the outside edge of the pie plate and hang down into the crust about ½ inch. Press gently to adhere and then refrigerate while making the filling. Just before filling the pie, brush the decorated edge with egg white and sprinkle with demerara or turbinado sugar. Fill and bake the pie as directed.



Overlapping circles of dough lend a touch of whimsy to a plain pie shell.



Coarse sugar adds sparkle.

INGREDIENT

Meet the clams

Linguine with Clam Sauce, p. 54, is traditionally made with Italy's native vongole. Also known as the carpet-shell clam, the small (1- to 2-inch) clam is prized for its meatiness and superior flavor. But vongole from Italian waters are nearly impossible to find in the U.S. That's why our recipe calls for several easy-to-find substitutes, namely cockles, Manila clams, and littleneck clams. Here's a little more about each.

Cockles

Cockles tend to be tiny in size but big in briny, sweet flavor. They have plump, round shells with distinct ridges. Originally from Northern Europe, cockles are now found all over the world; most of those sold in the U.S. are harvested in New Zealand.

Manila clams

Manila clams are Japanese carpet shells, which were accidentally introduced to U.S. West Coast waters in the 1930s. These super-tender clams can range in size from 1 to 3 inches, though you usually find them on the smaller side.

Littleneck clams

An East Coast favorite prized for eating raw on the half shell, littlenecks are, at 2½ inches, the second smallest legally harvestable size of the quahog family. Countnecks, the smallest, would also be delicious in the clam sauce but aren't as commonly available.



TECHNIQUE

How to caramelize onions

Caramelized onions are a great “secret” ingredient to have on hand. In this issue, they lend their rich flavor to **Twice-Baked Potatoes**, p. 21. But they also add depth and sweetness to stews, risottos, sandwiches, burgers, and more. The secret to making them is patience. It can take up to 40 minutes for the onions to become deeply browned, but the result is worth every minute. Covering the skillet at the beginning helps the onions to soften and

release their liquid, then slowly cooking them uncovered makes them meltingly soft and sweet. Since caramelized onions will keep covered and refrigerated for a week, and can even be frozen, you may want to make a double batch to keep some for an instant source of flavor to enhance weekday meals. If you do that, use a 12-inch skillet to accommodate the extra volume.



Start cooking the onions covered.



Uncover after 10 minutes.



Cook until very brown.

caramelized onions

Makes 1 scant cup

- 2 Tbs. unsalted butter or olive oil
- 3 medium onions, halved and thinly sliced lengthwise (5 cups)
- Kosher salt

Melt the butter or heat the oil in a 10-inch skillet over medium-low heat. Add the onions and $\frac{1}{4}$ tsp. salt, cover, and cook, stirring occasionally, until wilted, about 10 minutes. Uncover and continue to cook, stirring and scraping up the browned bits in the pan regularly, until very browned, about 30 minutes. (The onions should start to color

within 5 to 10 minutes of being uncovered. If not, increase the heat slightly and adjust as necessary to keep them browning slowly.) Take the skillet off the heat, spread the onions in the pan, and let sit for a few minutes before using or storing.



INGREDIENT

Pepitas

Pepitas are pumpkin seeds. Fresh from the pumpkin, each green seed is encased in a beige, slightly tough but edible hull. If you're making the **Roasted Pepitas** on p. 80, you don't need to remove the hull since these seeds are meant for snacking. But if you're making any of the other recipes in the pumpkin story that call for pepitas as an ingredient, you'll want to use hulled seeds for the best texture and color. You can hull the seeds yourself by cracking and peeling off the hulls, but this is a tedious task; we recommend that you buy them already hulled. Look for hulled pepitas in well-stocked grocery stores and natural-food stores. After opening the package, store the pepitas in the freezer for up to 6 months.



INGREDIENTS

A peek in our pantry

While testing recipes, especially those from restaurant chefs, we're often introduced to ingredients we want to add to our pantry. Here are the newcomers from this issue.

XO sauce

If you've not yet heard of XO sauce, you will soon because the deeply flavored, richly textured condiment is quickly gaining popularity here. (See it put to great use with **Brussels sprouts** on p. 49.) Created in Hong Kong by chefs in the 1980s, XO is made by cooking down savory ingredients like dried scallops and shrimp and often Chinese ham (which is dry-cured and smoked and isn't exported to the United States), with spices, chiles, and shallots. XO is meant to imply the sauce, which retails for about \$9 per 3-oz. jar, is extravagant, like "extra old" Cognac. Good thing that a little goes a long way. We've been adding it to marinades, stir-fries, and sauces, and bask in the "I-don't-know-what-this-is-but-I-like-it" compliments that follow. Look for it in Chinese markets or online.



Fermented black beans

Fermented black beans are actually soybeans that have been salted and fermented, resulting in a deep, salty, somewhat cheesy and smoky flavor. Used extensively in China (where they're called douchi), the beans are not to be eaten by the spoonful, but rather are used sparingly as a condiment. We plan to include some in our stir-fry whenever we want a salty-funky kick. Refrigerated in an airtight container, the beans, which come in a bag or can, will last up to a year. Black bean sauce, which is made from fermented black beans, is more widely available and can make a good substitute.



INGREDIENT

Wet versus dry scallops

When shopping for sea or bay scallops to use for the **Sea Scallops with Brussels Sprouts and Mustard Sauce** on p. 48, look for "dry-packed" scallops (above, right). These have been shucked and shipped packed on ice, with no chemical additives. They tend to have a slightly pink or off-white hue and a pleasant sea smell.

Avoid the very white "wet-packed" scallops (above, left) that are sold in many supermarkets. These have been soaked in a solution containing phosphate, a whitening agent that keeps them fresh longer but also allows them to soak up more water, increasing their weight by almost 30 percent. They tend to release a lot of liquid when they're cooked, causing them to steam rather than sear to a nice caramelized crust. Phosphate also gives the scallops a slightly soapy flavor.

TECHNIQUE

Soak clams for thorough cleaning

No one likes grit with their clams, which is why it's a good idea to soak clams in salted water (to mimic the sea) for a half hour before using them. Since clams are filter feeders, they will suck in the clean water and eliminate any sand and debris. After their soak, lift them out with your hands instead of dumping them into a colander. That way, any sediment is left behind.



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CREDITS

Many of the recipes and photos in this issue have appeared previously in *Fine Cooking*. Listed here are the original authors and issue numbers. Unless otherwise noted, all photos are by Scott Phillips.

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Heirloom Tomato Tart, Ronne Day, not previously published
Asian-Style Salmon w/ Roasted Mushroom Salad, Kate Hays, #76
Chinese Five-Spice-Crusted Duck Breasts, Allison Ehri Kreidler, #83
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the good life

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photo: Kathryn Barnard
Roasted Brussels Sprouts with Pomegranate Dressing, Dried Cherries, and Toasted Walnuts, from *Fresh from the Farm* by Susie Middleton, photo: Alexandra Grablewski

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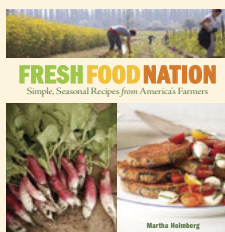
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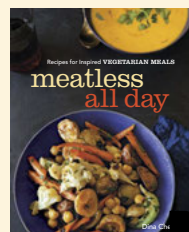
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Some of the recipes and photos in this issue were excerpted from these books:



Fresh Food Nation by Martha Holmberg (The Taunton Press, 2013); photos © Kathryn Barnard; food stylist: Callie Meyer.



Meatless All Day by Dina Cheney (The Taunton Press, 2014); photos © Kate Sears; food stylist: Paul Grimes.



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SOURCES



root vegetable and barley soup, page 27

- **Dutch oven**, 6-quart, \$345, Lecreuset.com, 877-418-5547.



butternut squash and swiss chard stew, page 30

- **Ladle**, Fissler Magic Line, \$27.99, Allmodern.com, 800-615-9703.



spicy asian roasted broccoli and snap peas, page 86

- **White or yellow miso**, from \$8.63 per 26 oz., Amazon.com.



test kitchen, page 111

- **Raw hulled pepitas**, \$5.99 for 1 lb., Nuts.com, 800-558-6887.

gluten-free buttermilk pancakes, page 19

From Bobsredmill.com, 800-349-2173:

- **Brown rice flour**, \$3.59 for 1.5 lb.
- **Almond meal**, \$12.99 for 1 lb.



sugar and spice pumpkin pie, page 103

- **Spice grater**, Microplane, \$11.95, Williams-sonoma.com, 877-812-6235.



chinese-style brussels sprouts, page 49

From amazon.com, 866-216-1072:

- **Lee Kum Kee XO sauce**, \$11.22 for 2.8 oz.
- **Fermented black beans**, \$10.49 for 16 oz.

indonesian grilled chicken thighs, page 39

- **Asian chile paste**, Huy Fong sambal oelek, \$2.75 for 8 oz., Thehotsaucestop.com, 844-273-5515.



all-butter piecrust, page 100

- **Johnson Rose pie pan**, 9x7½x1¼ inches, \$4.35, Foodservicedirect.com.
- **Tapered rolling pin**, \$15, Surlatable.com, 800-243-0852.

NUTRITION

RECIPE	CALORIES (KCAL)	FAT CAL (KCAL)	PROTEIN (G)	CARB (G)	TOTAL FAT (G)	SAT FAT (G)	MONO FAT (G)	POLY FAT (G)	CHOL (MG)	SODIUM (MG)	FIBER (G)
MAKE IT TONIGHT, p. 11											
Apple, Beet & Walnut Salad w/Lemon-Miso Vinaigrette	170	110	3	15	13	1	6	6	0	430	3
Hoisin-Glazed Scallops with Spinach and Cilantro	210	70	21	13	9	1	3.5	3.5	40	570	4
Heirloom Tomato Tart	690	390	20	56	43	15	21	3.5	50	830	5
Glazed Salmon with Roasted Mushroom Salad	490	160	44	37	18	3	6	7	105	1420	56
Chinese Five-Spice-Crusted Duck Breasts	260	130	31	1	14	3.5	7	2	175	320	0
Moroccan Chicken Burgers with Feta and Carrot Slaw	360	170	26	23	19	5	9	3	110	730	4
Farfalle with Sausage and Fennel	490	200	18	54	22	7	10	2.5	30	1130	6
Curried Carrot Soup with Cilantro	140	50	4	21	6	1	2.5	2.5	0	230	4
Grilled Brie, Turkey, and Pear Sandwiches	490	240	33	29	27	14	8	2.5	115	840	4
THE GOOD LIFE, p. 18											
Gluten-Free Buttermilk Pancakes	100	40	3	12	4	.5	1	.5	30	200	1
REPERTOIRE, p. 20											
Twice-Baked Potatoes with Cheddar and Chives	480	240	13	50	27	15	8	2	65	420	5
Twice-Baked Potatoes with Chorizo & Red Pepper	610	310	19	56	34	19	9	2.5	80	960	5
Twice-Baked Potatoes with Onion & Blue Cheese	580	280	14	63	32	18	10	2	75	930	8
Twice-Baked Potatoes with Kale and Bacon	540	280	18	51	31	15	8	2	75	620	6
Twice-Baked Potatoes with Mushroom and Herb	560	300	15	53	33	19	10	2	80	500	6
Twice-Baked Potato Halves	240	120	7	25	14	7	4	1	35	210	3
TRY THIS, p. 22											
Grilled Fairy Tale Eggplant with Rosemary Garlic Oil	170	140	1	7	16	2	12	2	0	140	3
Seckel Pear and Crispy Mortadella Salad	370	170	6	49	19	6	11	2	20	340	9
SEASONAL SOUPS & STEWS, p. 26											
Root Vegetable and Barley Soup With Bacon	210	30	11	37	3.5	1	1.5	.5	5	450	7
Cauliflower, Pear, and Fennel Soup	300	160	10	32	17	10	5	1	50	520	7
Roasted Vegetable Minestrone	260	60	12	38	7	2	4	1	5	550	7
Butternut Squash & Swiss Chard Stew w/ Puff Pastry	600	210	21	77	24	6	13	2	0	1140	14
Parsnip and Parmesan Soup	230	100	9	26	11	6	3	.5	25	600	5
Classic Beef Stew	480	250	34	15	28	10	14	1	110	700	4
Cinnamon Beef Noodle Soup	490	260	31	25	29	11	13	2	100	1360	2
Sweet Potato and Celery Root Soup	110	30	2	19	3.5	.5	2.5	0	0	440	3
CHICKEN THIGHS ON THE GRILL, p. 36											
Grilled Five-Spice Chicken Thighs w/Sauce & Cilantro	340	180	35	6	20	4.5	8	6	125	690	0
Indonesian Grilled Chicken Thighs w/Salsa	470	250	38	18	28	6	11	8	125	600	3
Grilled Rosemary Chicken Thighs w/ 2 Tbs. Sauce	380	170	34	19	19	4.5	7	5	125	500	0
Grilled Tandoori-Style Chicken Thighs	300	150	34	2	16	4	6	4	125	240	5
SPROUT LOVE, p. 42											
Spaghetti w/ Brussels Sprouts, Pancetta & Hazelnuts	560	180	24	72	20	5	10	2.5	30	830	7
Rustic Vegetable Tart w/Squash, Parsnips & Sprouts	530	270	13	52	30	12	12	3.5	70	500	5
Brussels Sprouts with Toasted Hazelnut Butter	190	140	4	10	16	5	9	1.5	15	270	4
Creamy Brussels Sprout Gratin	380	240	9	28	27	17	8	1	90	550	5
Sea Scallops w/Brussels Sprouts and Mustard Sauce	340	200	21	15	23	7	12	2	55	1030	3
Chinese-Style Brussels Sprouts w/ Almonds and Basil	160	110	6	9	12	1.5	4	1	0	330	4
Apple and Brussels Sprouts Hash with Fried Eggs	280	160	14	19	18	8	6	2	220	620	5
Roasted Brussels Sprouts with Pomegranate Dressing	280	160	6	28	18	4	9	5	10	250	6
LINGUINE WITH CLAM SAUCE, p. 53											
Linguine with Clam Sauce	530	180	22	60	21	3	13	2.5	30	880	3

RECIPE	CALORIES (KCAL)	FAT CAL (KCAL)	PROTEIN (G)	CARB (G)	TOTAL FAT (G)	SAT FAT (G)	MONO FAT (G)	POLY FAT (G)	CHOL (MG)	SODIUM (MG)	FIBER (G)
CIDER RULES, p. 56											
Homemade Apple Cider	90	0	0	23	0	0	0	0	0	20	0
Stuffed French Toast	250	140	5	23	16	7	5	3	70	280	1
Apple Filling with Cider Syrup	470	240	7	49	26	14	8	3	100	350	2
Cider-Braised Ham	360	90	48	19	10	3	4	2	155	140	0
Braised Chicken Legs with Cider, Apples & Mustard	480	270	32	15	30	9	11	7	125	1040	1
Pumpkin Panna Cotta with Apple Cider Sauce	520	240	4	71	27	17	8	1	100	260	2
Cider-Glazed Turnips and Apples w/ Sage & Bacon	190	110	2	18	13	6	5	1	20	760	3
Crown Roast of Pork w/Stuffing & Sauce	580	200	42	34	22	9	9	2	105	880	4
Apple Cider Pie	510	190	5	77	21	10	7	2	40	160	4
Cider and Bacon Baked Beans	260	50	16	37	6	2	2.5	1	10	470	9
EAT YOUR GREENS, p. 68											
Kale Salad with Cranberry Vinaigrette	120	80	1	10	9	1.5	7	1	0	150	1
Kale Chips with Toasted Lemon Zest	80	60	2	4	7	1	5	1	0	160	1
Collard Green Crostini w/ Blue Cheese & Relish	60	20	2	7	2.5	1	1	0	5	260	0
Collard Greens with Spiced Pears and Almonds	160	90	4	11	11	3	6	1	10	90	4
Mustard Green Flatbread w/Tomato Vinaigrette	210	80	5	28	9	1	5	.5	0	450	1
Mustard Greens with Chorizo and White Beans	380	240	16	19	27	7	16	2.5	30	690	6
THE GREAT PUMPKIN, p. 76											
Brown Butter Pumpkin Layer Cake	660	320	7	80	36	18	11	4	115	440	2
Scallops with Pumpkin and Herbed Orzo	570	210	30	57	23	13	6	2	95	810	4
Pasta with Pumpkin, Sausage, and Cavolo Nero	370	140	17	42	15	5	7	2	25	920	3
Roasted Pepitas (per ¼ cup)	100	60	3	9	7	1	1.5	4	0	140	3
Pumpkin Soup with Sage and Gruyère Croutons	350	160	19	25	18	10	6	1	55	480	1
Pumpkin Enchilada Casserole w/ Sauce & Salsa	500	220	30	42	24	10	10	2.5	70	1100	7
Poblano-Pepita Salsa (per ¼ cup)	35	10	1	5	1	0	0	0	0	140	2
Pumpkin & Sweet Potato Purée w/Orange & Thyme	170	60	2	27	7	4.5	2	0	20	170	4
ZESTY ROASTED VEGETABLE COMBINATIONS, p. 84											
Roasted Carrots & Parsnips w/ Shallot & Herb Butter	470	270	4	50	30	12	15	2	40	1050	12
Spicy Asian Roasted Broccoli and Snap Peas	290	180	7	24	20	3	11	5	0	800	6
Garlic-Roasted Green Beans & Shallots w/ Hazelnuts	230	140	5	22	15	2	11	2	0	480	5
Roasted Brussels Sprouts with Potatoes and Bacon	340	180	8	33	20	6	10	2	25	810	4
AN AUTUMN HARVEST MENU, p. 88											
Cheddar-Pecan Gougères	70	45	3	3	5	2	2	1	45	90	0
Cider-Glazed Pork Loin with Fennel Coulis	1060	530	54	57	59	26	23	7	215	920	4
Sautéed Swiss Chard	100	60	4	9	7	1	5	1	0	720	4
Frangipane Ripple Chocolate Pound Cake	320	160	4	38	18	10	6	1	80	75	2
CLASSIC FALL PIES, p. 98											
Fresh Pear Pie with Dried Cherries and Streusel	630	210	7	101	24	15	6	1	60	260	7
Sugar & Spice Pumpkin Pie w/Brandied Ginger Cream	420	260	5	37	29	18	8	1.5	155	260	2
Pecan Pie	590	370	6	50	42	20	15	5	225	200	2
Sweet Potato Pie	310	130	5	40	14	7	4	1.5	90	160	2
TEST KITCHEN, p. 108											
Homemade Vegetable Broth (per cup)	15	0	2	2	0	0	0	0	0	490	0
Caramelized Onions	50	25	1	7	3	2	1	0	10	140	1

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional ingredients with measured amounts are included; ingredients without specific quantities are not. Analyses are per serving; when a range of ingredient amounts or servings is given, the smaller amount or portion is used. When the quantities of salt and pepper aren't specified, the analysis is based on ¼ tsp. salt and ¼ tsp. pepper per serving for entrées, and ½ tsp. salt and ½ tsp. pepper per serving for side dishes.

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Fall Favorites

Twelve ways to use four seasonal ingredients we can't get enough of.



Turnips

Honey-Roasted Turnips

Toss peeled turnip pieces with olive oil, honey, lemon juice, salt, and cayenne. Roast in a hot oven until tender. Season to taste with salt and more cayenne, if you like your turnips with a kick.

Creamy Turnip and Onion Gratin

Layer thinly sliced turnips and onions in a gratin dish. Mix heavy cream, grated Asiago, finely chopped rosemary, salt, and pepper; pour over the turnips and onions until partially submerged. Sprinkle with more grated cheese and bake in a hot oven until bubbly and golden.

Turnips with Rosemary Béchamel

Boil diced turnips in well-salted water until tender; drain. Make a béchamel sauce (see FineCooking.com) infused with rosemary and spoon it over the turnips. Garnish with crumbled bacon.

Cauliflower

Cauliflower with Parmesan Crumbs

Toss cauliflower florets with olive oil, salt, and pepper and roast until tender. Meanwhile, sauté fresh breadcrumbs and chopped thyme in butter until crisp and golden. Let cool, then toss with grated Parmigiano-Reggiano, salt, and pepper. Toss the roasted cauliflower in fresh olive oil (just enough to help the crumbs stick) and scatter the crumbs over the top.

Roasted Cauliflower and Apples

On a large rimmed baking sheet, toss small cauliflower florets, bite-size, skin-on pieces of firm red apple, and thinly sliced red onion with olive oil, a little maple syrup, salt, and pepper. Roast in a 425°F oven, stirring once or twice, until the cauliflower and apples are tender and browned. Stir in a little minced fresh rosemary, season to taste, and serve with pork or lamb.

Cauliflower with Olives and Pecorino

Toss cauliflower florets with olive oil, salt, and pepper. Roast until golden. In a food processor, blend pitted Kalamata olives, lemon zest, flat-leaf parsley, garlic, salt, black pepper, and enough olive oil to make a loose paste. Toss the cauliflower with the olive paste and shaved Pecorino Romano.



Cabbage

Mashed Potatoes with Cabbage and Bacon

For a take on Irish colcannon, fold boiled shredded green cabbage, sautéed sliced scallions, and crispy bacon crumbles into mashed potatoes.

Warm Cabbage Slaw with Pecans

Shred half a head of Savoy cabbage in a food processor and set aside. Sauté a clove of minced garlic in olive oil until fragrant. Meanwhile, combine ¼ cup white vinegar, ¼ cup apple juice, and 1 Tbs. honey. Add the vinegar-apple juice mixture to the garlic and bring to a boil. Pour the mixture over the cabbage, mix well, and toss with a handful of toasted pecans.

Shredded Cabbage Salad

Steam shredded green cabbage in water with a touch of cider vinegar until wilted, then throw it into a colander with thinly sliced red onion and toss while still hot. After it's cooled a bit, add a vinaigrette of orange juice, lemon juice, cider vinegar, chopped fresh dill, grainy mustard, and olive oil, along with some poppyseeds and thinly sliced apple.

Figs

Fig, Arugula, and Prosciutto Salad

Dress baby arugula lightly with a sherry vinegar and olive oil vinaigrette and mound on salad plates. Wrap a long slice of prosciutto around each salad to contain it, then scatter fresh fig wedges and Parmigiano-Reggiano shavings over the salad and the plate. Drizzle with more vinaigrette and serve.

Marsala-Baked Figs

For an easy dessert, arrange whole figs in a shallow baking dish and add about ½ inch of sweet Marsala. Bake at 350°F, basting occasionally with the Marsala, until heated through. Serve drizzled with the Marsala and a little honey. Top with a dollop of half mascarpone and half heavy cream lightly sweetened and whipped to soft peaks.

Fig and Grape Compote

Simmer chopped figs and whole seeded Concord grapes (dig the seeds out with the tip of a paring knife) in a saucepan with a little red wine and some sugar until very soft and jammy. Serve with seared pork chops or as part of a cheese platter.





Simply Summer

Add a burst of color and flavor to salads with juicy, sweet Mandarin Oranges!



Mandarin Sunburst Salad

PREP	COOK	SERVINGS
30	13	8-10

- 2 pkg. (3 oz. each) chicken-flavored ramen noodles with seasoning packets
- 1 pkg. (14 oz.) DOLE® Classic Coleslaw
- 1 can (15 oz.) DOLE Mandarin Oranges, drained
- 1 pkg. (5 oz.) dried cranberries
- 4 green onions, thinly sliced diagonally
- 12 to 16 snow peas, cut diagonally into 3rds (2/3 cup)
- 1/2 cup toasted sliced almonds, divided
- 1/2 cup vegetable oil
- 1/3 cup sugar
- 1/4 cup white vinegar

Preheat oven to 325°F.

Open packages, remove and discard one seasoning packet. Reserve second packet for dressing. **Break up** ramen noodles in each package into small pieces.

Arrange noodles on ungreased baking sheet. Bake 10 to 13 minutes or until lightly browned. Cool on wire rack.

Combine coleslaw, mandarin oranges, cranberries, green onions, snow peas, 1/4 cup almonds and cooled noodles in large bowl.

Whisk oil, sugar, vinegar and reserved seasoning in small bowl until well blended. Pour over coleslaw mixture; toss to coat evenly. Sprinkle remaining 1/4 cup almonds over salad.

Note Make ahead 1 to 2 hours and refrigerate for softer noodles



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